



CHEAT SHEET

SOME HELPFUL TIPS

Wine Selectors

HOW TO TASTE WINE

YOU BE THE JUDGE

Use this guide to help fill in your tasting notes mat print out. If you're tasting a mix of varietals, it's important to taste in order from dry white wine, to sweeter white wines, then light red wines and finally heavier red wines. Let the fun begin!



LOOK

Hold the glass up against a white background. Whites range from very pale to having green hues. Reds go from purple to ruby, brick red and cherry.

COMMON COLOUR CHARACTERISTICS FOR...

WHITE WINE

lemon / straw (pale to green)
yellow (pale to bright)
gold (pale to rich) / green hue
(faint to bright) / yellow-green

RED WINE

black purple / red purple
ruby / brick red / cherry red
dark red / magenta / garnet
dull brown



SMELL & AROMA

Take small, quick sniffs or a long, deep one and see if you can pick up the aromas.

COMMON SMELLS FOR...

WHITE WINE

lime / lemon / tropical fruit
vanillin oak / nectarine
apple / floral / mineral

RED WINE

plum / red cherry /
redcurrant / raspberry
pepper-spice / earth
oak / cedar / mint



SIP & TASTE

Take a sip and draw the wine across all parts of your mouth - what can you taste, how intense are the flavours, and how does it feel?

COMMON CHARACTERISTICS FOR...

WHITE WINE

fresh / tight / youthful / creamy
silken / acidity / ripe
savoury / chalky / minerally
juicy / lively / balance

RED WINE

rich / ripe / generous
firm / velvety / tannic
smooth / mouth-watering
fleshy / concentrated

COMMON FLAVOUR PROFILES FOR...

WHITE WINE

lemon / grapefruit / pear
peach / apricot / melon
lychee / passionfruit

RED WINE

black fruits / jammy
chocolate-mocha / ripe
red berries / raspberry
prune / cassis / plum

COMMON VARIETIES

GRAPE VARIETY

WHAT YOU MIGHT SMELL & TASTE

WHITE WINES

Riesling

lime, green apple, beeswax, jasmine,
mineral, kerosene

Sauvignon Blanc

grapefruit, gooseberry, passionfruit, cut grass

Chardonnay

peach, grapefruit, apple, melon, oak

Pinot G

pear, yellow apple, lemon, quince, green melon

Semillon

citrus zest, lemon grass, lime leaf, beeswax, lanolin

RED WINES

Pinot Noir

cranberry, cherry, raspberry, clove, leaf litter

Merlot

black cherry, raspberry, plum, cedar,
milk chocolate

Cabernet Sauvignon

blackcurrant, cedar, mint and plum

Shiraz

blackberry, plum, black pepper,
spice, leather, and earth

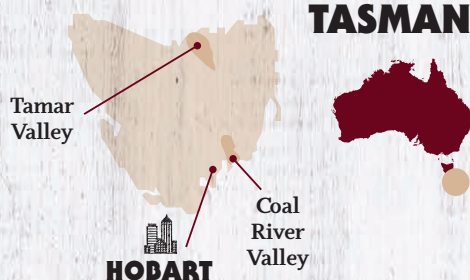
Malbec

red plum, blueberry, vanilla, sweet tobacco, cocoa

AUSTRALIAN WINE REGIONS

Australia is blessed with wine in every conceivable style, hailing from a diverse number of regions each with its own unique characteristics.

TASMANIA

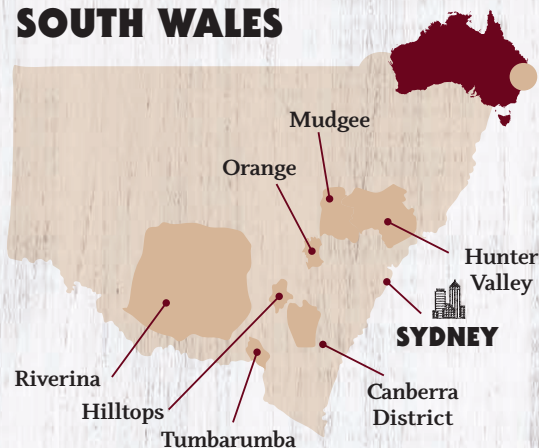


TASSIE'S MAIN VARIETIES:

CLASSIC: Chardonnay and Pinot Noir

EMERGING: Riesling and Pinot G

NEW SOUTH WALES

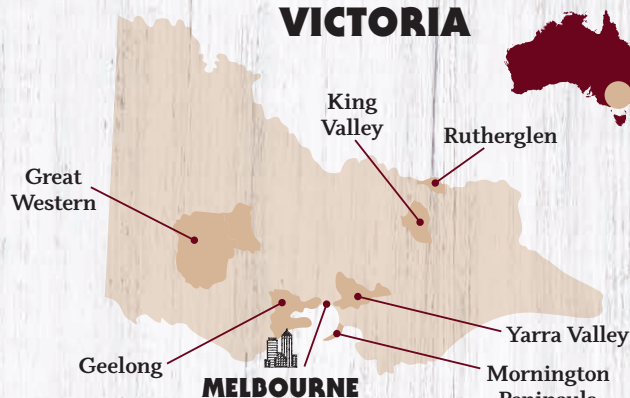


NSW'S MAIN VARIETIES:

CLASSIC: Chardonnay, Semillon, Sauvignon Blanc, Shiraz and Cabernet Sauvignon.

EMERGING: Vermentino, Fiano, Tempranillo and Sangiovese.

VICTORIA



VIC MAIN VARIETIES:

CLASSIC: Chardonnay, Pinot G, Riesling, Shiraz, Cabernet, Pinot Noir and fortifieds.

EMERGING: Prosecco, Sangiovese, Nebbiolo, Barbera and Tempranillo.

WESTERN AUSTRALIA



WA'S MAIN VARIETIES:

CLASSIC: Chardonnay, SBS and SSB blends, Riesling, Cabernet and Shiraz.

EMERGING: Malbec and Tempranillo



SA'S MAIN VARIETIES:

CLASSIC: Chardonnay, Riesling, Pinot G, Sauvignon Blanc, Shiraz, Cabernet, Pinot Noir and Grenache.

EMERGING: Vermentino, Fiano, Grüner Veltliner, Tempranillo, Malbec, Sangiovese, Nero d'Avola