

**BLIND TASTING SHEET**

Title &amp; Date

Wine #

**Appearance**

Depth of Colour  
Colour (core and rim)  
Clarity  
Other e.g. spritz, deposits

**Nose**

Intensity  
Aromas  
Primary aromas, from the grape  
Secondary aromas, from winemaking  
Tertiary aromas, from bottle ageing  
Categories: Fruity, floral, vegetal, mineral,  
animal, spicy, nutty, autolytic, lactic, other

**Palate**

Flavours  
Acidity  
Alcohol  
Residual sugar  
Body  
Tannin  
Oak  
Finish

**Quality assessment**

Balance  
Length  
Intensity  
Complexity

**Conclusions**

Grape variety  
Country  
Region  
Sub-region  
Vintage

**NB.** Please feel free to copy and use this pro forma for your blind tastings.  
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