

## Production

Vineyard Region Season	Wine making
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## Assessment

Colour Flavour	Weight Structure	Mouthfeel Shape Length
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## Future Consumption

Cellaring	Occasion	Food matching
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## Analogy

With music	With art	With character
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## Technical / Objective

<b>Origin Factors:</b>	<b>Methods of:</b>	<b>Appearance:</b>	<b>Structure &amp; level: i.e. low/med/high</b>	<b>Mouthfeel</b>
Variety	Picking	Pale yellow to deep garnet	Tannin	Drying
Clone	Pressing	Clear	Acid	Textured
Ripeness	Settling/solids	Cloudy	Alcohol	Supple
Yield	Yeast type	Hazy	<b>Sugar</b>	<b>Shape</b>
Trellising	Fermentation	Legs & rim	Dry, off-dry, medium sweet, sweet	Wide
Vine density	Temperature	<b>Flavour origin:</b>	Secondary	Linea
Soil type	Skin contact	Primary	Tertiary	Even
Soil layers	Stalk contact	Secondary	<b>Balance</b>	<b>Length</b>
Aspect	Whole berries	Primary	Out of / in balance	Short/med/long
Slope	Skin Extract	Secondary		
Weather	Vessel type	<b>Categories</b>		
Climate	Barrel ageing	Floral		
Vine age	Type/age/time of oak ageing	Fruity		
	Blending	Herbaceous		
<b>Is it typical of the region, season or producer?</b>	Second ferment	Savoury		
	Yeast ageing	Mineral		
Typical	Dosage	Oak & wood		
Not typical	<b>Philosophy</b>	Earth		
In between	Traditional/modern	Spice		
	Old/new world	Chemical		
	Intervention level	Fault	<b>Tannin:</b>	
	Batch size	Unripe	Chalky	Bouncy
	Single or blended vineyard	Fresh	Velvety	Jumpy
	Additive use	Overripe	Puckery	Energetic
		Cooked	Chewy	Fleshy
		Canned	Grippy	Mouthcoating
		Roasted	Abrasive	Delicate
		Dried	Furry	Rich, Full
		Jam/syrup	Emery	Oily
		Concentrated	Silky	Slippery
		Old	Grainy	Angular
		Musty	Coarse	Compact
		Rotting	<b>Alcohol</b>	<b>Sugar</b>
		Wet/damp	Hot/Warm	Fresh
		Fermented		Botrytised
				Caramelised

## Descriptive

<b>Acid:</b>	<b>General Texture</b>
Zesty	Smooth
Zingy	Suave
Tight	Buoyant
Tense	Expansive
Nervy	Elegant
Electric	Juicy, Edgy
<b>Tannin:</b>	Restrained
Chalky	Bouncy
Velvety	Jumpy
Puckery	Energetic
Chewy	Fleshy
Grippy	Mouthcoating
Abrasive	Delicate
Furry	Rich, Full
Emery	Oily
Silky	Slippery
Grainy	Angular
Coarse	Compact
<b>Alcohol</b>	<b>Sugar</b>
Hot/Warm	Fresh
	Botrytised
	Caramelised

## Personal Recommendation

<b>Drinking Window</b>	<b>Shelf life once open</b>	<b>First question:</b>
Now - 1 year	Less than 3 days	Harmony or contrast?
1 to 3 years	1-2 weeks	<b>Weight of the dish?</b>
Up to 5 years	More than two weeks	Light, medium, heavy
Up to 8 years etc.	<b>Occasion</b>	<b>Density of protein?</b>
	Casual	Vegetables, tofu, eggs, fish, white meat, pink meat, dark meat
<b>Reasons to cellar:</b>	Midweek dinner	<b>Cooking method?</b>
Flavour integration	Weekend, friends & family	Raw, poaching, stewing, pan frying, deep frying, roasting, braising, stewing, grilling, curing
Tannin softening	Dinner party	<b>Bridging ideas</b>
Flavour development	Special celebration	Vinegar, citrus, dairy, soy, fat, smoke, salt, spice, legumes, nuts, tomato, olives, caramelisation
	Wine tasting formal or casual	<b>Works well (why?)</b>
<b>Reasons not to:</b>	Blind tasting	Acid + acid
Bottle aged	Need to impress	Acid + fat
Ready to drink	Gifting	Tannin + fat
Low extract		Sugar + sugar
Low acid	<b>Seasonal</b>	Sugar + spice
High VA	Rainy nights	<b>Avoid</b>
	Open fires	Alcohol + spice
	Sunny days	Eggs, artichoke, raw onion, high vinegar
	Autumn afternoons	
	Winter lunch	
	Summer nights	
<b>Subjective observations</b>	<b>Third party endorsements</b>	
Overall balance	Medals	
Character/presence	Reviews	
Level of integration	Point scores	
Price/value	Historical reputation	
Readiness to drink		
Overall deliciousness		

## Talking Quality

<b>Subjective observations</b>	<b>Third party endorsements</b>
Overall balance	Medals
Character/presence	Reviews
Level of integration	Point scores
Price/value	Historical reputation
Readiness to drink	
Overall deliciousness	

## Personal Interpretation

<b>Category</b>	<b>Category</b>	<b>[Keep these gender neutral]</b>
Pop	Classical	Effortless
Jazz	Abstract	Grandiose
Blues/R&B	Modern	Thoughtful
Rock	<b>Style</b>	Nuanced
Classical	Blocked colour	Passionate
Country	Watercolour	Bold
Instrumental	Sketched	Assertive
Hip hop/rap	Blended	Confident
<b>Impression</b>	Contrast	Rolling
Simple	Layered	Bright
Symphony	<b>Colour</b>	Accent
Harmony	Primary	Verbose
Flowing	Warm	Shy
Funky	Bright	Brash
Orchestral	Cool	Adventurous
Staccato	Dark	Composed
Unplugged	<b>Impression</b>	Purposeful
Exhilarating	Busy	Wandering
Upbeat	Sweeping	Dainty
Catchy	Multi-dimensional	Delicate
High/low tempo	Loud	Lithe
Moving	Quiet	Striking
Dark	Cerebral	Sophisticated
Moody	Seamless	Elegant
Melodic	Contrast	Athletic
Flat	Saturation	Robust
Off Key	Beautiful	
	Challenging	
	Detailed	
	Blocked	
	Precise	
	Modest	
	Bold	