



WINE JOURNAL

DATE: _____

S M T W T F S

WINERY: _____

WEATHER

REGION: _____



NAME OF WINE: _____

Variety/Vintage/Brand Name

INTERESTING FACTS: _____

APPEARANCE/ COLOUR: Pale Medium Dark

WHITE: Lemon-Green Lemon Gold Amber

ROSE: Pink Salmon Orange

RED: Purple Ruby Garnet Tawny Brown

Viscosity

NOSE/SMELL: Light Medium Pronounced

DESCRIPTION: _____

PALLET/TASTE:

SWEETNESS: Low Medium High

BODY: Light Medium Full

ACIDITY: Low Medium High

ALCOHOL: Low Medium High

TANNIN: Low Medium High

FINISH: Short Medium Long

INTENSITY: Low Medium Pronounced

DESCRIPTION: _____

CONCLUSION/ SCORE:

Balance Length Intensity Complexity

OBSERVATION TIP:

If you can see your fingernails through the wine = pale

If you can see your fingers = medium

If you can't see anything = dark

Tears/legs could indicate alcohol or sugar Primary Aroma

PRIMARY FLAVOUR

Florals: honeysuckle, chamomile, elderflower, geranium, blossoms, rose, violet, lily, acacia, lavender, hibiscus

Stone Fruits: apricot, peach, nectarine

Citrus Fruits: lemon, lime, orange, grapefruit, lemon, lime (think about whether it's the juice or the zest)

Tropical Fruits: pineapple, passion fruit, mango, litchi, melon, guava

Green Fruits: apple, gooseberry, pear, quince, grape

Herbaceous: green pepper, grass, tomato leaf, asparagus

Herbal: eucalyptus, mint, fennel, dill, medicinal

Red Fruits: strawberry, red cherry, red plum, raspberry, cranberry, pomegranate

Spice: pepper, liquorice, cinnamon, anise, cardamom

Black Fruit: mulberry, blackberry, black cherry, black plum, blackcurrant, blueberry

Dried/Cooked Fruits: prune, raisin, fig, baked or stewed fruit, jam, date, fruit cake

Noble Rot: beeswax, ginger, saffron

Minerality: flint, wet stones, wet wool, clay, pencil shavings, iron, chalk

SECONDARY AROMA AND FLAVOUR

Yeast (lees and/or autolysis): biscuit, bread, toast, pastry, brioche, sourdough

MLF: butter, cheese, cream

Oak: vanilla, cloves, nutmeg, coconut, butterscotch, toast, chocolate, coffee, cedar, charred wood, smoke, cigar box

TERTIARY AROMA AND FLAVOUR

Oxidation: almond, hazelnut, cocoa, coffee, toffee, caramel

Fruit Development (white wines): dried fruit, marmalade, dried apricot, dried banana

Fruit Development (red wines): fig, prune, tar, dried red or black berry, cooked red or black berry

Bottle Age (White Wines): petrol, kerosene, wax, cinnamon, ginger, nutmeg, toast, nuts, hay, honey, mushroom

Bottle Age (Red Wines): forest floor, wet leaves, earth, mushroom, leather, game, tobacco, savoury, meaty, barnyard