

TASTING VOCABULARY MATRIX

COLOUR	FRUIT	ACIDITY	TANNIN	ALCOHOL	TEXTURE	STRUCTURE	QUALITY	MATURITY	OAK	NOSE
clarity	forward	low	soft	low 7-10	smooth	light	integrated	youthful	toasted	spicy
brilliant	ripe	moderate	light	moderate	silky	delicate	balanced	young	buttery	closed
bright	opulent	high	moderate	high 13+	opulent	supple	harmonious	immature	integrated	open
deep	tropical	fresh	high	generous	velvety	restrained	elegant	fresh	cedar	oxidised
dark	rich	crisp	ripe	burning	rich	generous	finesse	vibrant	coconut	reductive
translucent	generous	pronounced	firm	hot	round	firm	refined	lively	vanillin	earthy
flushed	honeyed	marked'	rounded	spirity	succulent	forward	length	developed	moccha	gamey
viscosity	supple	searing	silky	watery	supple	broad	prolonged	evolved	sweet	overt
limpid	primary	racy	velvety		persistent	depth	aftertaste	peaking		sappy
mid-depth	secondary	malic	fine		viscous	elegant	voluptuous			grapey
opaque	exotic	tartaric			voluptuous	fine	silky			tropical
light	concentrated	tart			soft	taut	racy			pungent
dull	high-toned	refreshing			fat	concentrated				aromatic
cloudy		sour			concentrated	pure				fragrant
pale		bitter			sinewy					mineral
		astringent			thin	thin				herbaceous
		flabby			hard	lean				restrained
		soft			steely	grip				
					lean	rigid				
					dilute	hard				
	grassy					unbalanced				
	vinous		grippy			steely				
	leafy		broad			low intensity	unbalanced			
	sinewy		dry			muscular	clumsy			
	thin		dusty			neutral	dull			
	lean		aggressive			subdued	flat	closed		
	stemmy		astringent		clean	weighty	austere	mature		
	appley		hard		dry	fat	dilute	fading		
	citrus		coarse		sweet	over-extracted	short	drying out		
	intensity		harsh		flat	1-dimensional		dumb		
	floral		green		full bodied	fractured	premium	tired		
	clean		oaky		flabby	angular	mid-market	past it		
	steely		stalky		mineral	backward	mid-range	aged		
						limp	bulk	potential		