

## Wine Tasting Wheel

The wine tasting wheel was developed to help us recognize and verbalize the aromas and tastes of wines. For many it can be very difficult to get past “it smells good”, or “it smells like wine” – by giving us a universal language and an idea of the various scents and flavours within a wine – it standardizes the language of wine and give us all a firm starting point.

### Using the Wheel

The key to the wheel is to work from the inside of the wheel out when describing the wine. The inner areas of the wheel are more generic. Fruity or vegetative are words and scents we all understand, and it is fairly easy to distinguish these scents and tastes in a wine. Traditionally a Sauvignon Blanc will have a vegetative nose, and a Merlot will have a fruity nose, but there is more to it than that. As you train your palate and your olfactory senses, you begin to distinguish between types of fruit and vegetables. Fruity becomes citrus, berry, tree, tropical or dried – and from there we can distinguish the type of fruit we smell and taste.

