

Evaluating Wine Quality

1. Does the wine have flavor?
2. Evaluate the quality attributes:
 - a. **Intensity** – recognizable grape variety?
 - b. **Mid Palate Richness** i.e. fruit **concentration**
 - c. **Length** – lingering flavor or persistence after swallowing
 - d. **Freshness**
 - e. **Subtlety**
 - f. **Complexity**
 - g. **Balance**
 - of acid / alcohol & sweetness
 - of mid palate / acid & tannin
 - of acid & tannin / alcohol (in reds)

Judging Wine

The common system in Australia is a rating out of 20 points based upon:

1. Appearance	3
2. Nose	7
3. Palate	<u>10</u>
	<u>20</u>

An average wine with no faults will score 3 for appearance, 5.5 – 6 for nose and 7 – 9 for taste, giving a total score of 15.5 – 18. Usually, experienced judges give a total score out of 20, not writing down the breakup points.

In Australian wine shows, the medals are awarded as follows:

Bronze	15.5 – 16.9
Silver	17.0 – 18.4
Gold	18.5 – 20.0

With a team of three judges, the result is the average of the three scores and thus a score out of 60:

Bronze	46.5 – 50.9
Silver	51.0 – 55.4
Gold	55.5 – 60.0

Many wine writers and recently most RNA shows have begun rating wine with a score out of 100 points, as such:

Bronze	85.0 – 89.5
Silver	90.0 – 94.5
Gold	95.0 – 100

Trophies are selected from medal winning wines.