

ANNAPOLIS VALLEY VINTNERS

JUDGING SHEET POINT DIVISIONS

APPEARANCE 15 points

- 15 Brilliant, star-bright and / or crystal. Colour correct for type
- 7.5 Slightly dull and / or hazy, or colour faint or too pronounced
- 0. Cloudy, sediment and / or bubbles inappropriate for type, or colour distinctly wrong for type.

AROMA & BOUQUET [NOSE] 30 points

- 30. Complex, varietal, elegant and / or close to perfect for its type
- 24. Appealing and / or fruity
- 18. Pleasant and / or delicate
- 12. Undeveloped and / or absent
- 6. Slightly off
- 0. Unpleasant

TASTE 30 points

ACIDITY 6 points

- 6. Balanced and appropriate to type
- 3. Low or high for sugar present
- 0. Flabby and flat or sour and harsh

SUGAR 6 points

- 6. Balanced and appropriate for type
- 3. Sweet edge or slightly lacking for acid present
- 0. Cloying or too dry for type

BODY 6 points

- 6 Full and / or appropriate for type
- 3. Slightly thin or heavy
- 0. Thin and watery or too heavy

ASTRINGENCY 6 points

- 6 Appropriate
- 3. Slightly low / high for class
- 0 Overpowering, harsh, excessive

FLAVOUR 6 points

- 6. Outstanding, complex, mature, or nearly perfect for type
- 5. Fruity, luscious, robust and / or varietal
- 4 Appealing characteristics
- 3 Not outstanding, but clean
- 2. Lacking
- 0. Distinctly off / unpleasant

AFTERTASTE 15 points

- 15 Long lasting aftertaste, flavours continue to develop and change, new qualities emerge.
- 12.5 Long aftertaste, appealing flavour characteristics may intensify
- 10 Appealing qualities in flavour linger
- 7.5 Some pleasing flavours
- 5 Acceptable, no faults but no particular character
- 2.5 Trace of oxidation
- 0 Inappropriate bitterness or lingering off taste, excessively oxidised

OVERALL IMPRESSION 10 points

- 10 Outstanding, distinguished, elegant
- 7.5 Good, well made with character
- 5 Sound, no faults
- 0 Flawed, faulty