

Points APPEARANCE:

- 1 Brilliant, Star-bright, crystal clear, colour correct
- 0.5 Obviously dull/hazy or faint or too pronounced
- 0 Cloudy, sediment, inappropriate bubbles, or colour distinctly wrong



BC GUILD of WINE JUDGES - WINE EVALUATION SHEET – revision 9

JUDGE _____ **CLASS** _____ **DATE** _____

NOSE:

- 5 Complex, varietal, elegant, appropriate intensity, and close to perfection for class.
- 4 Varietal, fruity, with nice complexity, intensity
- 3 Pleasant, some fruit flavors and/or delicate
- 2.5 Undeveloped and/or absent (water), but clean
- 2 Some fruit flavors but has minor fault
- 1.5 Some off aromas, slightly off and lacks fruit
- 0 Distinctly unpleasant

ACIDITY:

- 2 Balanced and appropriate for class
- 1.5 Slightly low or high for sugar present
- 0 Flabby and flat or sour and harsh

SUGAR:

- 1 Balanced and appropriate for class
- 0.75 Sweet edged or slightly lacking for acid
- 0 Cloying or too dry

BODY:

- 1 Appropriate for class
- 0.75 Slightly thin or heavy
- 0 Thin and watery or too heavy

ASTRINGENCY:

- 1 Appropriate for class
- 0.75 Slightly excessive or slightly lacking
- 0 Overpowering, harsh, or distinctly lacking

FLAVOUR:

- 3 Outstanding, complex, mature and varietal
- 2.5 Fruity, varietal, nice intensity and complexity
- 2 Appealing, fruity, some complexity
- 1.5 Some fruit, not outstanding, but mostly clean
- 1 Lacks fruit and/or some off flavours
- 0 Distinctly off, undrinkable

FINISH:

- 3 Long complex after taste, flavours continue to develop and change, new qualities emerge
- 2.5 Medium long to long aftertaste, appealing flavours, nice complexity/intensity
- 2 Appealing flavours, some complexity/intensity
- 1.5 Medium short finish, some pleasing flavors, lacks complexity, perhaps 1 minor fault
- 1 Short finish, minor faults, lacks character
- 0 Undrinkable, major faults, excessive bitterness and/or distinct off taste

GENERAL QUALITY:

- 3 Outstanding, elegant, close to perfection
- 2.5 Very good, well made with character
- 1.75 Low side of Good, some nice qualities
- 1.5 Acceptable, okay but not medal quality
- 1 Poor, minor faults
- 0 Undrinkable, major faults

Entry No.	Appearance Clarity, Sheen, Depth, Colour	Nose Aroma, Bouquet, Intensity and Complexity for class	BALANCE (5)				Initial Flavour Flavours, Intensity and Complexity for class	Finish Flavours, Complexity, Intensity and Length for class	General Quality Overall Wine Quality	Total Points (20)
			Acid	Sugar	Body	Astringency				
	/1	/5	/2	/1	/1	/1	/3	/3	/3	
	/1	/5	/2	/1	/1	/1	/3	/3	/3	
	/1	/5	/2	/1	/1	/1	/3	/3	/3	
	/1	/5	/2	/1	/1	/1	/3	/3	/3	
	/1	/5	/2	/1	/1	/1	/3	/3	/3	
	/1	/5	/2	/1	/1	/1	/3	/3	/3	
	/1	/5	/2	/1	/1	/1	/3	/3	/3	
	/1	/5	/2	/1	/1	/1	/3	/3	/3	

APPROXIMATE QUALITY GUIDE:

20-18 (GOLD) 17.9-16 (SILVER) 15.9-14 (BRONZE) 13.9-13.0 12.9-12 11.9-10.1 10-0

OUTSTANDING/EXCELLENT VERY GOOD GOOD ACCEPTABLE POOR BARELY DRINKABLE UNDRINKABLE

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	/1	/5	/2	/1	/1	/1	/3	/3	/3	
	/1	/5	/2	/1	/1	/1	/3	/3	/3	
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