



The Wine Savoury 5-Step Tasting Method

Wine tasting is not just about drinking wine — it is about appreciating the aromas, flavours, and character that make each wine unique. Follow these five simple steps to fully experience each wine.

1. LOOK

Begin by observing the wine in your glass.

Hold the glass against a light background and notice the **colour and clarity** of the wine. Younger red wines often appear **deep purple or ruby**, while older wines may develop **brick or garnet tones**.

This first step gives clues about the wine's **age and style**.

2. SWIRL

Gently swirl the wine in your glass.

Swirling allows oxygen to interact with the wine, helping to release its aromas. You may also notice the **“legs” or “tears”** that form on the inside of the glass as the wine moves.

This step prepares the wine for the next and most revealing stage.

3. SMELL

Bring the glass to your nose and take a slow inhale.

Wine aromas can reveal a wide range of characteristics such as:

- Fruits (blackberry, cherry, plum)
- Spices (pepper, clove)
- Floral notes (rose, violet)
- Earthy tones (leather, tobacco, forest floor)

Much of what we perceive as flavour actually comes from the **aroma of the wine**.

4. TASTE

Take a small sip and let the wine move across your palate.

Pay attention to:

- **Sweetness**
- **Acidity**
- **Tannins**
- **Body**
- **Flavour Intensity**

Try to identify the flavours that stand out and how they evolve as the wine moves across your mouth.

5. SAVOUR

After swallowing, notice how long the flavours remain on your palate.

This is known as the **finish**. Premium wines often have a longer and more complex finish, where flavours continue to evolve even after the wine is swallowed.

Take a moment to reflect on the overall experience before moving to the next wine.