

TASTING SHEET- SPARKLING WHITE WINE

Descriptors for the appearance of sparkling wine include mousse (degree of frothiness); bead (size of bubbles)

A long lasting mousse and fine bead/bubble size indicates quality and suggests traditional method of production

Nose and palate descriptors include citrus; grapefruit; apple; melon; confectionary; sherbet; vegemite; yeasty; bready; toasty

	Appearance	Nose	Palate
Wine 1			
Wine 2			
Wine 3			
Wine 4			
Wine 5			
Wine 6			

Top 3 wines:

1 _____

2 _____

3 _____