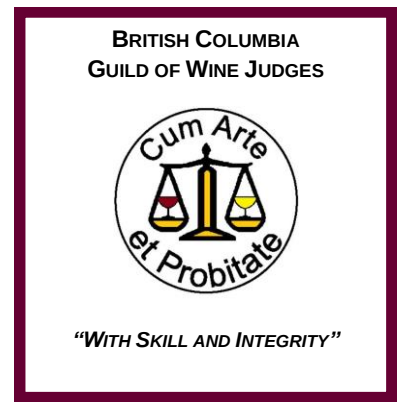




JUDGING WINE
BRITISH COLUMBIA GUILD OF WINE JUDGES
Revision 2

Section 1 - Wine Evaluation Sheet in Detail

It is important that the most up to date version is used. There is information on this sheet that can assist you with the proper scoring of wines. You are encouraged to write as many comments as possible on this sheet, as it will then be used to complete the Competitor Comment Sheets at the end of the judging.

Nose

The first part of the form is the aroma. This refers to the fruity qualities of the grape (or fruits as in country wines) from which the wines are made. Since these aromas are highly distinctive we use them to identify the grape variety that is most prevalent in the wine.

The second part is the bouquet; these are smells which are created during fermentation and the subsequent barrel and bottle aging. They are the results of complex chemical changes that sometimes take years to develop and often are the signature of the winemaker. They are sometimes referred to as "Secondary Aromas". The scope of this lecture is not nearly enough to introduce you to the intricacies of this component.

In addition to the aroma and bouquet, we also need to consider the intensity of both the aroma and bouquet.

When smelling the aroma/bouquet, start with your nose about 6 inches from the glass and work your way down into the glass. Close your eyes and think of the aroma as a 3 dimensional object or even an orchestra. The lighter more delicate aromas are up high while the deeper darker aromas are deep inside the glass.

The nose is rated out of 5 points:

- 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

Balance

The acidity in wine is an important component in the quality and taste of the wine. It adds a sharpness to the flavors and is detected most readily by a prickling sensation on the sides of the tongue and a mouth-watering aftertaste. Of particular importance is the balance of

acidity versus the sweetness of the wine (the leftover residual sugar) and the more bitter components of the wine (most notably tannins but also includes other phenolics). A wine with too much acidity will taste excessively sour and sharp. A wine with too little acidity will taste flabby and flat, with less defined flavors. Bitterness in wine can sometimes be corrected by adding more acid.

The balance is rated out of 5 points:

Flavour

Flavour is a combination of both aroma as well as taste components. What we are looking for is a harmonious balance of the aroma as well as the flavours of fruit, varietal character, complexity, terroir and secondary flavours developed during fermentation. There should not be any great surprises in this section. If there is anything wrong in the aroma, the problem generally follows through into the flavour. Any wines you suspect of having problems should be kept until last in the competition flight to avoid tainting your palate.

To gain knowledge of varietal character requires practice and tasting good quality commercial wines over an extended period of time. This requires time and money to develop.

The flavour is rated out of 3 points:

- 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

Initially try using .5 point increments, but you should be able to mark wines in quarter point increments eventually.

Finish

To assess finish you need to swirl the wine around in your mouth, inhale through the wine and even let a small amount pass into your throat. We do not encourage swallowing a lot, since this leads to intoxication and distorts your ability to judge. We strongly advise the use of a spittoon.

There are several things that you should look for when assessing the Finish:

- 1) How long is the impression?

- 2) Are any flavours dominating?
- 3) Is the finish complex? Does it continue to change as it slowly fades?
- 4) When all flavours have subsided, do you have any alcoholic aftertaste and or hot impression?
- 5) Is there a bitter aftertaste, not fitting in the class descriptions?
- 6) Have any faults shown up?
- 7) Is everything harmonious?

The following are suggestions for points.

- 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 Qualities

In this section you mesh the component of all the prior sections. The following are suggestions for points.

- 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

Often the score for General Quality is given holistically and allows you some leeway, especially if the score is close to the next level in medal. To simplify, you may just take the average of flavour and finish until your skills develop.

The score sheet below is a simplistic approximate range of scores for Gold, Silver, Bronze, and Acceptable wines.

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	Bod	Astringency				
	/1	/5	/2	/1	/1	/1	/3	/3	/3	
1		4 - 5		5			2.5 - 3	2.5 - 3	GOLD 2.5 - 3	18-20
	/1	/5	/2	/1	/1	/1	/3	/3	/3	
1		3.5 - 4		5			2 - 2.5	2 - 2.5	SILVER 2 - 2.5	16-17.9
	/1	/5	/2	/1	/1	/1	/3	/3	/3	
1		3 - 3.5		5			1.75 - 2	1.75 - 2	BRONZE 1.75 - 2	14-15.9
	/1	/5	/2	/1	/1	/1	/3	/3	/3	
1		2.75 - 3.25		4.5 - 5			1.5 - 1.75	1.5 - 1.75	ACCEPTABLE 1.5 - 1.75	13-13.9

Section 2 – Summary of Everyone’s Roles

These roles are described in much greater detail in the BCAWA Competition Handbook.

This summary is intended to provide an overview of what everyone is doing on the day of the judging competition.

Competition or Chief Steward

The Competition or Chief Steward is the person in charge of the competition. Their role is to ensure that the competition is run professionally. They organize the wine flights, assign judges and stewards to various tables, provide guidance on out of class wines, break ties, assign judges to best of class decisions, and provide answers to any competition related questions. Everyone works under the direction of the Competition or Chief Steward.

Registrar

Prior to the competition, the Registrar collects the wines and divides them into the appropriate classes and then attaches a unique bottle ID tag to each wine. They print the labels for all the entries and place them in sealed envelopes divided up by classes and or flights. These labels will be attached to both the wine bottles and the Comment sheets after the judging. Once the wines are judged the Registrar enters the scores from the comment sheets into the Wine Competition software. Then the comment sheets are put into envelopes with each competitors name and the appropriate medals are also placed into the envelope. Once all the scores are entered the Registrar will print out the summary

reports for the Competition or Chief Steward.

Judges

You will be working with one or two other Judges. There are many ways that judges prefer to judge the wines in a flight. Some will start at opposite ends and not talk about the wines until they are completely finished the flight. Others may do 3 wines at a time and then do comment sheets. A method that works well with trainees is to do one wine at a time, do the comment sheets and move onto the next wine. No matter what method is used, each Judge will independently assess each wine and complete his/her Wine Evaluation Sheet. When all the entries in the flight have been judged, the judges, with the assistance of their Steward, will fill in the Competitor Comment Sheets. The Judges will then confer and come to an agreement as to which entries, if applicable in multi flight wines, will go forward to the Best of Class judging.

Stewards

Many Stewards volunteer for the job in order to learn about judging. In most cases judges should be able to involve the Steward in the tasting process, to help in the Steward's education. In other cases, due to the size or difficulty of the class, you may not feel able to do this. Either way, please make clear to your Steward exactly what you require of him/her, and what you feel comfortable in offering in the way of an educational session. The Stewards duties include, getting water and bread for the table, placing the wines and glasses on the table, and labeling the glasses with the bottle ID of the wine. Stewards should check with the judges before opening any wines. On completion of the judging the Stewards will fill in the comment sheets with the assistance of the judges and then place the competitors label on the comment sheet. Comment sheets shall then be returned to the registrar. They will then put corks back into the wine bottles, put the bottles in the cases supplied, and clear the table for the next flight.

Section 3 – Post judging

Competitor Comment Sheets

This is the only real feedback that a competitor gets and it is the judge's responsibility to ensure that these get completed with as much detail as possible. If there is anything that you feel a competitor could do to improve this wine then this should be noted under recommendations. If necessary the back of the sheet can also be used for notes.

Best of Class

The Chief Steward will assign 2 judges to determine the BEST of Class in the case where

there are multiple flights of the same class. The judges will decide which wine is the best of those brought forward. The Best in Class wine will have its score and ONLY its score adjusted so that it is the highest scoring wine in that flight. The score can only be adjusted by the smallest reasonable amount to make it the highest scoring wine.

Bad or undrinkable wines

In the interests of sparing our guests unpleasant surprises, the Steward should set aside any wines that the judges consider undrinkable. These wines will not be present on the social table.

Section 4 – Words to Describe Wines

The following are some words that can be used to describe wines along with a brief definition of the word. The laminated Wine Judging Guide and many more terms in it that can be used.

Acetic	Describes a sour, vinegary odour referred to as volatile acidity, too much of which will make the wine undrinkable.
Acid	The sharp, tart effect of the green fruit of young wine on both the nose and tongue.
Aroma	The perfume of fresh fruit. It diminishes with fermentation and disappears with age to be replaced by the " <i>bouquet</i> ."
Astringent	The rough, puckery taste sensation caused by an excess of tannin in especially young red wines. It diminishes with age in the bottle.
Baked	Quality of red wine made in a very hot climate from very ripe grapes.
Balanced	Having all natural elements in good harmony.
Beery	The odour of stale beer from a white wine that is over the hill -- usually in old Moselles.
Big	Full of body and flavour, high degree of alcohol, colour, and acidity.
Bitter	Self-descriptive. Sign of ill-health caused by inferior treatment such as excessive stalks during crushing or even metal contamination.
Body	The weight and substance of the wine in the mouth; actually a degree of viscosity largely dependent on the percentage of alcohol and sugar content.
Bouquet	The fragrance a mature wine gives off once it is opened. It develops the two aspects of the olfactory sensations -- aroma and bouquet.
Breed	Having the character, type, and qualities of its origin.
Brilliant	Bright and sparkling in appearance so that one can see the light through the wine. Opposite of dull and cloudy.

Broad	Full-bodied but lacking in acidity and therefore also lacking in finesse.
Character	Positive and distinctive taste characteristics giving definition to a wine.
Clean	A well-constructed wine with no offensive smells or tastes.
Clear	Transparent and luminous appearance. Any sediment rests on the bottom of the bottle.
Cloudy	Unsound condition of hazy, dull-looking wine. Not to be confused with the condition of a recently shaken old wine whose deposit hasn't yet settled.
Cloying	Too much sweetness and too little acidity.
Coarse	Rough texture; little breed or elegance.
Common	Adequate but quite ordinary.
Corky	Disagreeable odour and flat taste of rotten cork due to a defective cork in the bottle.
Depth	Rich, lasting flavour.
Dry	Completely lacking sweetness. Should not be confused with bitterness or sourness.
Dull	See <i>Cloudy</i> .
Earthy	What the French call Goût de terroir. The peculiar taste that the soil of certain vineyards gives to their wine. Disagreeable when too noticeable.
Elegant	Well balanced, with finesse and breed.
Fat	Full-bodied but flabby, which in white wines is often due to too much residual sugar. When applied to red wines, it means softness and maturity.
Finesse	The breed and class that distinguish a great wine.
Finish	The taste that the wine leaves at the end, either pleasant or unpleasant.
Flabby	Too soft, almost limp, without structure.
Flowery	The flowerlike bouquet that is as appealing to the nose as the fragrance of blossoms, as for example, in a fine Moselle.
Foxy	A pronounced flavour found in wines made from native American grapes; the same smell as in grape jelly.
Fruity	The aroma and flavour of fresh grapes found in fine young wines. It diminishes with age.
Full	Having body and colour, often applied to wines that are high in alcohol, sugar, and extracts.
Geranium	Smelling of geraniums, an indication that the wine is faulty.
Grapy	The strong flavour that certain grape varieties, such as the Muscat, impart to certain wines.

Green	Harsh and unripe with an unbalanced acidity that causes disagreeable odour and a raw taste.
Hard	Tannic without softness or charm. It can mellow with age.
Harsh	Excessively hard and astringent. It can become softer with age.
Insidid	Lacking in character and acidity; dull.
Light	Lacking in body, colour, or alcohol, but pleasant and agreeable.
Lively	Usually young and fruity acidity and a little carbon dioxide.
Long	Leaving a persistent flavour that lingers in the mouth, Sign of quality.
Luscious	Juicy and soft, filling the mouth without a trace of dry aftertaste. Usually attributed to sweet wine well balanced with acidity.
Maderized	Flat, oxidized smell and taste reminiscent of Madeira. Term is applied to wines that have passed their prime and have acquired a brown tinge.
Mellow	Softened with proper age.
Metallic	The unpleasantly bitter taste a white wine can acquire from improper treatment that did not eliminate traces of the copper that was used to spray the vines.
Musty	Disagreeable odour and stale flavour caused by storage in dirty casks of cellars; mouldy.
Noble	Superior and distinguished; not only possessing the right credentials but also having an impressive stature of its own.
Oxidized	Having lost its freshness cause by contact with air.
Peppery	The aromatic smell of certain young red wines from hot climates.
Pétillant	Effervescent with a natural light sparkle.
Piquant	Dry and crispy acid, prickling the palate with its tartness.
Powerful	Usually applied to robust red wines of great substance, such as a Châteauneuf-du-Pape, or to white wines with full, assertive bouquet, such as a big white Burgundy.
Ripe	Full; tasting of ripe fruit, without a trace of greenness.
Rounded	Well balanced and complete.
Séve	The sap of a great wine; the concentrated aromatic savour of a luscious and ripe sweet white wine of inherent quality.
Sharp	Excessive acidity, a defect usually found in white wines.
Short	Leaving no flavour in the mouth after the initial impact.
Smoky	Self-descriptive for the particular bouquet of certain Loire wine, such as Pouilly-Fumé, made from the Sauvignon grape.

Smooth	Of a silky texture that leaves no gritty, rough sensation on the palate.
Soft	Suggest a mellow wine, usually low in acidity, and tannin.
Sound	Healthy, well balanced, clean-tasting.
Sour	Like vinegar; wine that is spoiled and unfit to drink.
Spicy	Definite aroma and flavour of spice arising from certain grape varieties (Gewürztraminer). The aroma is richer and more pronounced than what we call "fruity"
Spritzzy	A pleasant, lively acidity and effervescence noticeable only to the tongue and not to the eye and mostly found in young wines.
Sulphury	Disagreeable odour reminiscent of rotten eggs. If the smell does not disappear after the wine is poured, it is an indication that the wine is faulty.
Sweet	Having a high content of residual sugar either from the grape itself or as the product of arrested fermentation.
Tannic	The mouth-puckering taste of young red wines particularly from Bordeaux. Too much tannin makes the wine hard and unyielding but also preserves it longer. Aging in the bottle diminishes the tannin and softens the wine.
Tart	Sharp, with excessive acidity and tannin. In the case of a young red wine, this may be an element necessary for its development.
Thin	Lacking body and alcohol. It is too watery to be called light, and will not improve with age.
Velvety	A mellow red wine and a smooth, silky texture that will leave no acidity on the palate.
Vigorous	Healthy, lively, firm, and youthful. Opposite of insipid and flabby.
Watery	Thin and small without body or character.
Woody	Odour and flavour of oak due to long storage in the cask. Often found in Spanish and Australian wines.
Yeasty	Smelling of yeast in fresh bread. Sign that the wine is undergoing a second fermentation, possibly because it was bottled too early, and is therefore faulty.

Section 5 – Common Faults in Wines

It is the perceived degree of the Fault (Minor or Major) that affects the quality of the wine. At low levels some "faults" such as Brett, Vinegar, Pyrazine, and Diacetyl may actually contribute to the complexity of the wine and be a positive attribute. At higher levels they begin to negatively affect the quality of the wine and become a fault. A Minor Fault (negative levels) will take a wine out of medal potential but it will likely still be a Satisfactory or Poor wine, while a Major Fault (obnoxious levels) will likely put the wine into the Barely Drinkable or Undrinkable wine categories. Some judges will refer to a Minor Fault as a

Flaw and a Major Fault as simply a Fault.

As judges, we need to exercise caution when it comes to identifying faults in wine. Many of the so called faults can add complexity to the wine and in some cases are introduced intentionally and even the ones that aren't, do not necessarily make the wine undrinkable. With faults it should not be a competition to see who can detect the signature of a fault, but rather how does the "fault" affect the drinkability of the wine. I have seen judges who at the slightest hint of a fault will declare the wine undrinkable. This is not appropriate. With experience you should be able to judge what is appropriate and what is not and if it is not, then how bad is it really.

The following is a summary of common wine faults, but it does not contain all of the faults found in wine. Almost all of the faults listed below may be removed/reduced using a highly specialized cross flow, reverse osmosis processes and specialized membranes, which is only offered to commercial wineries, however most can be managed by techniques available to home wine makers.

Sulphur Compounds

There are 3 main sulphur compound faults that you will be exposed to at some time with homemade wine.

The first is Hydrogen Sulphide (H₂S). It is characterized by pungent, rotten egg, or garlic aromas and flavors. It is generally caused by yeast in the must that became stressed due to lack of yeast nutrient (nitrogen). It can also occur from wine being left on the lees. Using a Copper stir stick in a glass of affected wine will reduce the aromas and confirm the presence of H₂S. Hydrogen Sulphide can be prevented by ensuring that the must has adequate levels of yeast nutrient such as Go-Ferm, Fermaid, and Diammonium Phosphate. When detected the treatment would be to aerate and rack the wine over a pure copper scrub pad. In extreme cases the copper scrub pad can be suspended in the wine overnight using a length of fishing line and then rack the wine over the same copper scrub pad. Care must be taken to ensure that there is sufficient levels of SO₂ in the wine to prevent oxidation due to the extra racking and aeration involved.

The second is Mercaptans. It is characterized by skunk, rubber, burnt rubber, and onion aromas and flavors. It is formed after fermentation by yeast acting on sulphur in the lees or from H₂S. The aromas and flavors of Mercaptans are very similar to H₂S and the prevention and treatment is the same. Using a Copper stir stick in a glass of affected wine will reduce the aromas and confirm the presence of Mercaptans.

The third is Disulphides. It is characterized cooked cabbage, canned corn, asparagus, or truffles aromas and flavors. There are various types of Disulphides but they usually

result from conversion of Mercaptans over time. There is no home remedy for this fault, however wineries may be able to reduce the effect through commercial reverse osmosis. The most effective solution is to manage the H₂S or Mercaptans as soon as they appear.

Cork Taint - Trichloroanisole 2-4-6 (TCA)

Cork taint or corked wines are characterized by musty, moldy, wet cardboard, damp basement or damp cloth aromas and flavors. Fruit aromas and flavors will also be suppressed in the wine. TCA is produced by a mold that reacts with chlorine based cleaning products and chlorophenols in the wine. TCA can be present in corks, barrels, wine, grapes, soil, rubber hoses, and pressure treated wood. TCA is easily transmitted throughout the cellar by winemaking equipment. Prevention is paramount. Do not use any chlorine based cleaning products. If barrels are contaminated they must be destroyed. Confirmation of TCA can be done by pouring the wine into a bowl with a sheet of polyethylene plastic wrap. This will reduce the perception of it in the wine after a few minutes.

Oxidation

Oxidation is characterized by bruised apple, raisin, and sherry like aromas. Fruit aromas and flavors will be suppressed in the wine. Bitterness in the flavor and finish may be detected. It is caused by too much contact with air in the winemaking process or due to barrels or carboys not being completely full and/or insufficient levels of sulphite (SO₂) in the wine. Oxidation can be prevented by minimizing the air contact that the wine is exposed to during the wine making process and also by ensuring barrels and carboys are topped up. Maintaining proper levels of sulphite (SO₂) in the wine throughout the winemaking process will act to inhibit oxidation from occurring. Treatment for mild cases can be done by fining with Polyclar (PVPP) or re-fermentation with fresh grapes or juice to fix Major Oxidation.

Mycoderma

Mycoderma is characterized by aromas of oxidation with a definite mustiness added in. Also a trace of vinegar (acetic acid) may be present in the aromas and flavors. In the carboy/barrel and sometimes in the wine bottle there will be a white film on the wine. Mycoderma is a white surface film, yeast like organism also known as Flowers of Wine. It is generally caused by not keeping containers full and not maintaining proper SO₂ levels. It requires oxygen to grow and can contribute to increased levels of acetic acid in wine. Prevention is by keeping containers always full. Maintain SO₂ levels at 30-50 ppm at all

times. Treatment in mid cases is by skimming the film off. Then rack and sterile filter if possible and treat with 50-100 ppm SO₂.

Acetaldehyde

At very low levels it can contribute pleasant fruity aromas to wine. At detectable levels it will produce oxidative straw like, sherry, sour, metallic, and apple aromas and flavors. In Sherry Acetaldehyde is desired and acceptable, but in all other styles of wines it is not. Acetaldehyde occurs naturally in the fermentation process of wine and can be a positive at very low levels. Increased amounts of Acetaldehyde can be caused by increased fermentation temperatures or by various surface film yeasts that grow in the presence of oxygen. Prevention is by controlling fermentation temperatures, maintaining appropriate SO₂ levels, and keeping storage containers full. Treatment is to remove any surface film, then rack and sterile filter if possible and add 50-100 ppm SO₂. There is no known treatment other than commercial reverse osmosis, which is only available to commercial wineries.

Brettanomyces - (Dekkera)

Brettanomyces can also be referred to as Dekkera and it is commonly just called Brett. It is characterized by aromas and flavors of barnyard, horse, sweat, raw meat, and band aids. At low levels it can add complexity to a red wine and is common in both Burgundy and Rhone style wines and is considered a positive. At higher levels it will overpower the fruit flavors and is considered to be a negative. Brettanomyces is a yeast that can occur in wine before or after it is bottled. It can enter the wine through contaminated grapes, wine making equipment, or barrels. Prevention is by proper cleaning of wine making equipment and by maintaining proper SO₂ levels. The only easy option would be to dilute the effect through blending, but SO₂ levels need to be maintained to prevent it from increasing. No known treatment other than commercial reverse osmosis will remove it from the wine.

Diacetyl

Diacetyl is characterized by a buttery and sometimes nutty, caramel like aromas and flavors. At lower levels it can add complexity to wines like Chardonnay and is considered a positive. At higher levels it will overpower the fruit flavors and is considered a negative especially in red wines. Malolactic bacteria converts malic acid to lactic acid and diacetyl can be a by-product of this conversion. The presence of citric acid in the wine can increase the amount of diacetyl that is produced. Prevention would be to keep SO₂ levels high enough so that a malolactic culture cannot start, however the best solution is to select

a ML culture that produces a minimal amount of diacetyl. It may be possible to dilute amount of diacetyl through blending, but SO₂ levels need to be maintained to prevent the ML process from restarting in the blended wine. No known treatment other than commercial reverse osmosis will remove diacetyl from the wine.

Pyrazine

Pyrazine is characterized by herbaceous, green bean, and green pepper aromas and flavors. At lower levels it can add complexity to wines but at higher levels it is considered to be a negative attribute. Pyrazines are aroma compounds that typically occur in Cabernet Sauvignon and Sauvignon Blanc especially if the grapes are grown in cooler climates and do not ripen properly. Prevention is by minimizing the amount of stems in the must and also by removing the seeds. Certain strains of yeast will also reduce the amount of pyrazine. Pyrazines may be masked by blending and oak additions. No known treatment other than commercial reverse osmosis will reduce pyrazines in a wine.

Geranium Aromas

Unmistakable medium to strong aromas of green geranium leaves. This results when potassium sorbate is added to stabilize an off dry wine, after it has undergone malolactic fermentation (ML). Do not add potassium sorbate to a wine if you suspect that it has undergone a ML fermentation. No known treatment other than commercial reverse osmosis will remove the geranium aromas and flavors from the wine.

Excess Sulphur Dioxide (SO₂)

SO₂ is an important substance and acts as a preservative and inhibitor to unwanted organisms growing in the must or wine. However, too much of anything is not good. Excessive SO₂ is characterized by aromas of a faint to intense smell of burnt matches and a soapy mouthfeel and finish. A burning or prickling sensation in your nose when smelling the wine can occur. Excessive additions of SO₂ during the winemaking process is the cause of this happening. In mild cases treatment can be done by aerating the wine but care must be taken not to overdue this or there can be a small risk of oxidizing the wine. In bad cases, it may be possible to correct through blending with a wine that has minimal SO₂ in it, but bench trials are strongly encouraged.

Vinegar (Acetic Acid)

In very small amounts vinegar can be considered to be a positive and it is claimed to “lift”

the wine. However, once it becomes obvious in the aroma and flavor it is a negative. Vinegar is a common occurrence in wine as a result of the fermentation process and is caused by acetobacter bacteria and by the fermentation yeasts themselves. Acetobacter bacteria requires oxygen to survive and Sulphite (SO₂) is toxic to the acetobacter bacteria. To prevent vinegar, keep your storage containers full and your SO₂ levels at the proper level. In mild cases the affected wine can be blended with unaffected wine to reduce the perception. No known treatment other than commercial reverse osmosis will remove the aromas and flavor of vinegar from the wine.

Volatile Acidity (Ethyl Acetate)

In very small amounts this can add richness and sweetness and it is considered to be a positive. In higher levels it smells like nail polish remover and is a negative. Ethyl acetate forms from the reaction of ethanol (alcohol) and acetic acid (vinegar) in musts that have a high PH, high temperatures and low sulphite (SO₂) levels. It requires oxygen to form. To prevent volatile acidity, keep your storage containers full and your SO₂ levels at the proper level. In very mild cases the affected wine can be blended with unaffected wine to reduce the perception, however, bench trials are strongly recommended before doing a mass blending. No known treatment other than commercial reverse osmosis will remove the aromas and flavor of volatile acidity from the wine.

Section 6 – Explanation of Judge Qualifications

You must be qualified in a minimum of three wine classifications to be declared a Judge.

Qualifying in a wine class means scoring 80% or higher in Personal Consistency in two tests and 70% or higher in Class Knowledge in five tests. These records are assembled in the STATS spread sheet located in "Maintenance_09". The Class Knowledge score is replaced with a symbol notation whereby 70% is represented by two stars.

ie. T PC T CK
 2 80 5 * *

- The hidden tasting session records in the STATS spread sheet can be viewed by clicking on the small numbers in the top left margin or the + symbol below and to the left of your name. A second click will collapse the rows or columns.

- The Red Table and White Table Class each represent several grape varieties. The individual varietal classes are average to the Red and White Table Class for the purpose of qualifying.

CK and PC in a Nutshell

PC - Personal Consistency

The PC score is a measure of how consistently a judge scores wines of equal quality. This is tested by having two wines in a flight that are identical. In effect judging the second wine against a “standard score” set by oneself.

- To qualify in a class a judge must have an average PC score of greater than 80% in two tests.
- A spread of 0.60 points between the identical wines results in a PC score of 80%, more than 3 point spread between the duplicates will result in a PC score of zero.
- The equation is $PC = 100 \times (3 - \text{difference}) \div 3$.

CK - Class Knowledge

The CK score is a comparison of your score against a declared “Standard Wine” score.

- To qualify in a class a CK score must average greater than 70% in five tests. A difference of 1.20 points from the standard wine score will result in CK score of 70 %. A 4 point spread from the Standard Wine score will result in a CK score of zero.
- The equation is $CK = 100 \times (4 - \text{difference}) \div 4$.

SW - Standard Wines

The score of the Standard Wine is determined by averaging wine scores of those judges with historic CK scores greater than 80% and a PC in the current tasting greater than 80%.

The geometric mean for this set of judges is calculated to find the “centre” of these scores. The geometric mean is used because it has a greater insensitivity to extreme values than the mean. If a score is obviously wild it is removed before calculating the geometric mean. Only the scores of judges that fall within a range of plus or minus 1 point of the geometric mean are used to calculate a Standard Wine score. The mean (average) score is calculated from this subset of judge scores to produce the Standard Wine score. This procedure is performed for each wine.

Ideally 2/3 or more of the qualified judges will meet the above condition. When a criteria of 2/3 (judges) is not met, the scores of at least 4 judges with scores in very close agreement (less than 1 point) will be used to set a Standard Wine score. If there are an insufficient

number of judges to meet this criteria the score is deemed to be too controversial to declare a standard wine.

Examples of PC and CK scores

CK			PC	
Difference	%	Symbol	Difference	%
0.25	94	* * *	0.25	92
0.50	88	* * *	0.50	83
0.75	81	* * *	0.60	80
1.00	75	* *	0.75	75
1.20	70	* *	1.00	67
1.25	69	*	1.25	58
1.50	63	*	1.50	50
1.75	56	*	1.75	42
2.00	50	*	2.00	33

The CK difference is your score as compared to the standard wine score and for the PC it is the difference between the scores you have assigned to the duplicate wines.

General Notes:

- The Range is the spread in the scores.
- The Number of judges figure is the number of judges in the set used to calculate the Standard Wine.
- Negative PC and CK values are rounded up to zero.
- The hidden tasting session records in the STATS spread sheet can be viewed by clicking on the small numbers in the top left margin or the + symbol below and to the left of your name. A second click will collapse the rows or columns.
- The CK and PC scores in the STATS sheet are an average of the 5 most recent years unless this results in a disqualification in that class.
- The CK and PC scores are recorded in an Excel Book called "Maintenance_0X.xls". This book contains spreadsheets of Monthly Tastings for the current year, HELP, Tasting History, Standard Wine List, Addresses, Judges, Attendance, Session Costs and a "STATS" sheet that records a running average of 5 years. The Excel book "Maintenance_0X.xls" is e-mailed four times a year or after significant revisions. An Adobe Reader (PDF) version of the monthly maintenance session is sent out three days after the last chapter data is received.

Definition of CK Symbols found in the STATS Spread sheet

Percent CK	Symbol
< 50	~
50 to 69.9	*
70 to 79.9	* *
80 to 100	* * *