

- 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 10

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

APPROXIMATE QUALITY GUIDE:

20-18 (GOLD) OUTSTANDING/EXCELLENT	17.9-16 (SILVER) VERY GOOD	15.9-14 (BRONZE) GOOD	13.9-13.0 ACCEPTABLE	12.9-12 POOR	11.9-10.1 BARELY DRINKABLE	10-0 UNDRINKABLE
---------------------------------------	-------------------------------	--------------------------	-------------------------	-----------------	-------------------------------	---------------------

- Points APPEARANCE:
- 1 Brilliant, clear, colour correct, small long lasting bubbles with creamy mouse
- 0.5 Obviously dull/hazy or large bubbles/don't last
- 0 Cloudy, sediment, no bubbles, or colour wrong



BC GUILD of WINE JUDGES – **SPARKLING** WINE EVALUATION SHEET – rev 10

JUDGE _____ CLASS _____ DATE _____

- NOSE:
- 5 Complex, elegant, appropriate intensity
- 4 Fruity, with nice complexity, correct 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
- 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

- SPARKLE RETENTION:
- 1 Bubbles linger for a long time
- 0 Bubbles disappear quickly

- GENERAL QUALITY:
- 2 Outstanding, elegant, close to perfection
- 1.5 Very good, well made with character
- 1 Acceptable, okay but not medal quality
- 0 Undrinkable, major faults

Entry No.	Appearance Clarity, Sparkle, 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	Sparkle Retention	General Quality Overall Quality	Total Points (20)
			Acid	Sugar	Body	Astringency					
	/1	/5	/2	/1	/1	/1	/3	/3	/1	/2	
	/1	/5	/2	/1	/1	/1	/3	/3	/1	/2	
	/1	/5	/2	/1	/1	/1	/3	/3	/1	/2	
	/1	/5	/2	/1	/1	/1	/3	/3	/1	/2	
	/1	/5	/2	/1	/1	/1	/3	/3	/1	/2	
	/1	/5	/2	/1	/1	/1	/3	/3	/1	/2	
	/1	/5	/2	/1	/1	/1	/3	/3	/1	/2	
	/1	/5	/2	/1	/1	/1	/3	/3	/1	/2	
	/1	/5	/2	/1	/1	/1	/3	/3	/1	/2	

APPROXIMATE QUALITY GUIDE:

20-18 (GOLD)
OUTSTANDING/EXCELLENT

17.9-16 (SILVER)
VERY GOOD

15.9-14 (BRONZE)
GOOD

13.9-13.0
ACCEPTABLE

12.9-12
POOR

11.9-10.1
BARELY DRINKABLE

10-0
UNDRINKABLE

© British Columbia Guild of Wine Judges 2015