

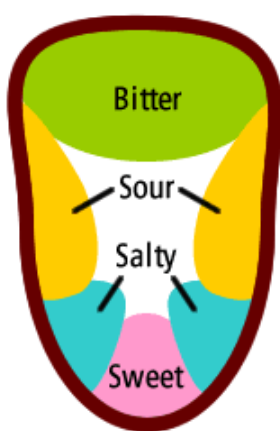


International Wine & Food Society Kuala Lumpur
30th July 2023

“Becoming a better taster means becoming aware”

Sensory Methodology. A step-by-step process is followed to assess the wine's appearance, aroma, body, taste and persistence in the mouth.

(1) Visual (2) nose & palate (3) Structure (4) Conclusion



The enormous variability between individuals (many hundred fold) in the number and distribution of taste receptors, which has been shown to directly affect how strongly we perceive tastes. Secondly individuals differ markedly in the amount and rate of saliva they produce, and this in turn has enormous implications for our perception of bitterness, sweetness, saltiness, astringency and particularly sourness. Lastly and more fundamentally, our perception of a complex product such as wine is determined by the interaction of tastes, aromas and tactile sensations produced by the various wine components.

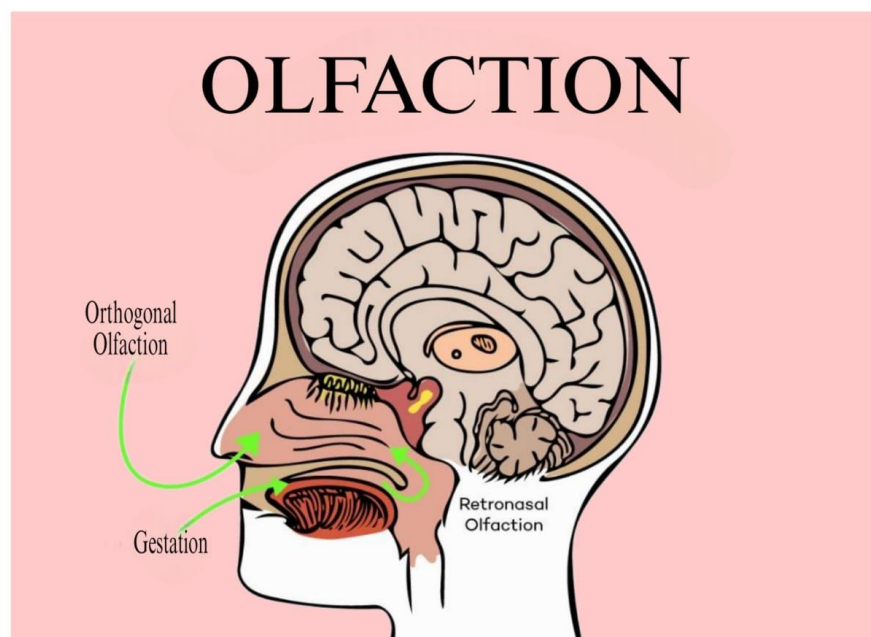
See

Swirl

Sniff

Sip

Savor



Aroma and Bouquet. Aroma in wine, refers to flavors that come from the grape itself. Fruit, herbaceousness, and spice are examples of aroma. Bouquet in wine, refers to flavors that come from winemaking including fermentation, processing, and aging.