Silversurfers. Club+



Wine Masterclass

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The Masterclass packs include wines selected to highlight how to assess age, quality and climate in wine, but you can taste along with Francis and learn how to taste as the professionals do simply by getting the following and joining in: 1) A glass of white wine. 2) A glass of red wine. 3) A pen and this sheet of paper.

Ideally, please do not taste your wines prior to the Virtual Tour of the Palate.

Virtual Tour of the Palate

Wait for Francis to take you on your virtual tour of the palate before tasting your chosen wines.

Virtual Tour of the Palate – white wine Wines Nose: Intensity: HIGH INTENSITY (5cm) / PRONOUNCED (2cm) / LOW INTENSITY (Nose on the glass) Aroma/s below: Palate: Acidity (sensation on the sides of the tongue): HIGH ACIDITY () / MEDIUM ACIDITY ()) / LOW ACIDITY () Sweetness (sensation on the tip of the tongue): DRY () / OFF DRY () / MEDIUM DRY () / SWEET (cordial) Body (sensation across the tongue): LIGHT (watery) / MEDIUM (some viscosity) / FULL (viscous) Nose: Flavour/s below: Based on the acidity and depth of flavour, how long might your wine be able to age for? ____ Virtual Tour of the Palate - red wine Wines Nose: Intensity: HIGH INTENSITY (5cm) / PRONOUNCED (2cm) / LOW INTENSITY (Nose on the glass) Nose: Aroma/s below: Palate: Acidity (sensation on the sides of the tongue): HIGH ACIDITY () / MEDIUM ACIDITY ()) / LOW ACIDITY () Sweetness (sensation on the tip of the tongue): DRY () / OFF DRY () / MEDIUM DRY ()) / SWEET (cordial) Body (sensation across the tongue): LIGHT (watery) / MEDIUM (some viscosity) / FULL (viscous) Tannin (sensation on the roof of the palate): LOW (little astringency) / MEDIUM (slightly drying sensation) / FULL (drying) Flavour/s below:



Francis Gimblett

Based on the tannins and depth of flavour, how long might your wine be able to age for?

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