

## WSET LEVEL 2 IN WINES CHEATSHEET

Grape Name	Feature	Climate	Characteristics	Regions/ Appellations
Pinot Noir	<ul style="list-style-type: none"> <li>Thin skin</li> <li>Prone to rot and disease</li> <li>Mostly single-varietal wine (exception: Champagne)</li> <li>If oaked, it is older/larger oak barrels</li> </ul>	Cool-Moderate	<ul style="list-style-type: none"> <li>Pale-medium colour</li> <li>High Acid</li> <li>Low-medium tannins</li> <li>Red fruit flavours (strawberry, red cherry, raspberry)</li> <li>Tertiary notes of mushroom and forest floor</li> </ul>	<ul style="list-style-type: none"> <li>Burgundy (Cote d'Or - Gevrey-Chambertin AOC, Nuits-Saint-George AOC, Cote de Nuits -Beaune AOC, Pommard AOC)</li> <li>California (Carneros, Sonoma, Santa Barbera County)</li> <li>Oregon</li> <li>Chile (Casablanca Valley)</li> <li>South Africa (Walker Bay)</li> <li>Australia (Yarra Valley, Mornington Peninsula)</li> <li>New Zealand (Martinborough, Marlborough, Central Otago)</li> </ul>
Zinfandel/ Primitivo	<ul style="list-style-type: none"> <li>Called Zinfandel in USA</li> <li>Called Primitivo in Puglia, Italy</li> <li>Grape ripens unevenly, leading to high sugar levels.</li> </ul>	Warm	<ul style="list-style-type: none"> <li>Red Fruit (strawberries, raspberries)</li> <li>Black fruit ( black plums, black cherries)</li> </ul>	<ul style="list-style-type: none"> <li>California</li> <li>- Red Zinfandel - Old vines</li> <li>- White Zinfandel - Medium sweet rose wine with low alcohol</li> <li>Italy (Puglia)</li> </ul>
Riesling	<ul style="list-style-type: none"> <li>Aromatic grape</li> <li>Susceptible to noble rot</li> </ul>	Cool-Moderate	<ul style="list-style-type: none"> <li>High Acid</li> <li>Green fruit (apple, pear) and citrus (lemon, lime) when just ripe.</li> <li>Stone fruit (peach, apricot) and tropical fruit (mango, pineapple) when extra-ripe.</li> <li>Dry to sweet</li> <li>Light to full in body</li> </ul>	<ul style="list-style-type: none"> <li>Germany (Mosel, Rheingau, Pfalz)</li> <li>France (Alsace AOC, Alsace Grand Cru AOC)</li> <li>Australia (Eden Valley, Clare Valley)</li> </ul>
Chenin Blanc	<ul style="list-style-type: none"> <li>Susceptible to noble rot</li> </ul>	Cool, Moderate & Warm	<ul style="list-style-type: none"> <li>High acid</li> <li>Green fruit (apple) &amp; citrus (lemon) when ripe</li> <li>Stone fruit (peach) and tropical fruit (mango, pineapple) when extra-ripe</li> <li>Dry to sweet</li> </ul>	<ul style="list-style-type: none"> <li>France (Vouvray AOC)</li> <li>South Africa (sometimes blended with Chardonnay or Viognier)</li> </ul>
Semillon/ Semillon	<ul style="list-style-type: none"> <li>Susceptible to noble rot</li> </ul>	Moderate & Warm	<ul style="list-style-type: none"> <li>Apple, lemon, grass</li> <li>Medium to high in acid</li> <li>Light to full in body</li> <li>Tertiary notes of dried fruit, honey and nuts when aged in the bottle</li> </ul>	<ul style="list-style-type: none"> <li>France (Bordeaux AOC, Sauternes AOC)</li> <li>Australia (Hunter Valley, Barossa Valley)</li> </ul>
Furmint	<ul style="list-style-type: none"> <li>Susceptible to noble rot</li> </ul>	Moderate	<ul style="list-style-type: none"> <li>High acid</li> <li>Dry to sweet</li> </ul>	<ul style="list-style-type: none"> <li>Hungary (Tokaji - Tokaji Aszu a sweet wine affected by botrytis)</li> </ul>
Chardonnay	<ul style="list-style-type: none"> <li>Winemaking practices used:</li> <li>- Malolactic conversion</li> <li>- Oak barrel fermentation/maturation/use of oak chips</li> </ul>	Cool, Moderate & Warm	<ul style="list-style-type: none"> <li>Cool Climate: High acid, light body, flavours of green fruit (apple, pear), citrus (lemon, lime), and wet stones</li> <li>Moderate climate: Medium to high acidity, medium to full body, flavours of lemon, stone fruit (peach) and tropical fruit (melon)</li> <li>Warm Climate: Full body, medium acid, flavours of stone fruit (peach), and tropical fruit (pineapple and banana)</li> </ul>	<ul style="list-style-type: none"> <li>Burgundy (Bourgogne AOC, Chablis AOC, Cote d'Or - Meursault AOC, Puligny-Montrachet AOC)</li> <li>Maconnais (Macon AOC, Pouilly-Fuisse) South of France</li> <li>USA (California - Carneros, Sonoma, Napa Valley, Santa Barbera County)</li> <li>Oregon</li> <li>Australia (Adelaide Hills, Yarra Valley, Margaret River)</li> <li>New Zealand (Marlborough, Hawke's Bay)</li> <li>Chile (Casablanca, Central Valley)</li> <li>South Africa (Western Cape - Walker Bay)</li> </ul>

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Sauvignon Blanc	<ul style="list-style-type: none"> <li>Aromatic grape</li> <li>Usually single varietal</li> <li>Otherwise blended with Semillon</li> </ul>	Cool & Moderate	<ul style="list-style-type: none"> <li>Light to medium body</li> <li>High acid</li> <li>Herbaceous aromas (grass, green bell pepper/capsicum, asparagus)</li> <li>Floral (blossom)</li> <li>Green fruit (apple, gooseberry) and wet stones when just ripe</li> <li>Tropical fruit (passion fruit) when extra-ripe.</li> </ul>	<ul style="list-style-type: none"> <li>France (Loire - Touraine [Simple wine] Sancerre, Pouilly-Fume [Complex wine])</li> <li>Bordeaux - Bordeaux AOC, Graves AOC, Pessac-Leognan)</li> <li>South of France</li> <li>New Zealand (Marlborough)</li> <li>Australia (Margaret River, Adelaide Hills)</li> <li>Chile (Casablanca, Central Valley)</li> <li>South Africa (Constantia, Egin)</li> <li>USA (Napa Valley)</li> </ul>
Pinot Grigio/Pinot Gris	<ul style="list-style-type: none"> <li>Pinot Grigio is the name used in Italy.</li> <li>Pinot Gris is the name used in France.</li> </ul>	Cool & Moderate	<ul style="list-style-type: none"> <li>Pinot Grigio = High acid, dry, light bodied, flavours of apple &amp; lemon</li> <li>Pinot Gris = Medium acid, higher sugar, full-bodied, flavours of lemon, stone fruit (peach) and tropical fruit (mango, banana)</li> <li>Tertiary notes of ginger and honey notes</li> </ul>	<ul style="list-style-type: none"> <li>Italy (Veneta - delle Venezie DOC/Veneta IGT [Simple wine])</li> <li>North-East Italy - Friuli-Venezia Giulia [Complex wine])</li> <li>France (Alsace AOC, Alsace Grand Cru AOC)</li> </ul>
Gewurztraminer	<ul style="list-style-type: none"> <li>Aromatic grape</li> </ul>	Cool & Moderate	<ul style="list-style-type: none"> <li>Dry to sweet</li> <li>Full-bodied</li> <li>Low-medium acid</li> <li>Floral (rose), stone fruit (peach, apri-cot), tropical fruit (lychee) aromas</li> <li>Tertiary notes of honey and dried fruit aromas after ageing</li> </ul>	<ul style="list-style-type: none"> <li>France (Alsace AOC, Alsace Grand Cru AOC)</li> </ul>
Viognier	<ul style="list-style-type: none"> <li>Aromatic grape</li> </ul>	Moderate	<ul style="list-style-type: none"> <li>Low to medium acid</li> <li>High alcohol</li> <li>Medium-full body</li> <li>Floral (blossom), stone fruit (peach, apricot) aromas.</li> </ul>	<ul style="list-style-type: none"> <li>France (Condrieu AOC)</li> </ul>
Albarino	<ul style="list-style-type: none"> <li>Lees contact sometimes</li> </ul>	Cool	<ul style="list-style-type: none"> <li>High acid</li> <li>Medium-bodied</li> <li>Citrus (lemon, grapefruit), stone fruit (peach, apricot)</li> </ul>	<ul style="list-style-type: none"> <li>Spain (Rias Baixas)</li> </ul>
Merlot	<ul style="list-style-type: none"> <li>Often blended with Cabernet Sauvignon</li> </ul>	Moderate & Warm	<ul style="list-style-type: none"> <li>Medium acidity</li> <li>Medium tannins</li> <li>Just ripe: light-medium bodied, red fruit flavours (strawberry, red plum), herbaceous notes (green bell pepper/capsicum)</li> <li>Riper: Medium- full bodied, cooked black fruit (blackberry, black plum)</li> </ul>	<ul style="list-style-type: none"> <li>Bordeaux (Bordeaux AOC, Bordeaux Superieur AOC. Left Bank Bordeaux - Medoc AOC: Haut-Medoc AOC, Margaux AOC, Pauillac AOC, Graves AOC. Pessac-Leognan. Right Bank Bordeaux - Pomerol, Saint Emilion AOC)</li> <li>South of France</li> <li>USA (California, Napa Valley, Sonoma)</li> <li>Chile (Central Valley)</li> <li>South Africa (Stellenbosch)</li> <li>Australia (Margaret River)</li> <li>New Zealand (Hawke's Bay)</li> </ul>

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Cabernet Sauvignon	<ul style="list-style-type: none"> <li>Thick skins</li> </ul>	Moderate & Warm	<ul style="list-style-type: none"> <li>High acid</li> <li>High tannins</li> <li>Medium-full body</li> <li>Black fruit (blackcurrant, black cherry), herbal (mint), herbaceous notes (green bell pepper/capsicum) notes</li> </ul>	<ul style="list-style-type: none"> <li>Bordeaux - Medoc AOC: Haut-Medoc AOC, Margaux AOC, Pauillac AOC, Graves AOC. Pessac-Leognan.</li> <li>South of France</li> <li>California (Napa Valley - Oakville, Rutherford, Calistoga. Sonoma)</li> <li>Chile (Central Valley - Maipo Valley, Colchagua)</li> <li>South Africa (Stellenbosch)</li> <li>Australia (Margaret River, Coonawarra)</li> <li>New Zealand (Hawke's Bay)</li> </ul>
Syrah/Shiraz	<ul style="list-style-type: none"> <li>Thick skins</li> <li>"Syrah" is used in France</li> <li>"Shiraz" is used in Australia</li> </ul>	Moderate & Warm	<ul style="list-style-type: none"> <li>Medium-high acid</li> <li>Medium-high tannins</li> <li>Moderate Climate = Medium-bodied,</li> <li>Black fruit (black cherry, black pepper), herbal &amp; black pepper notes</li> <li>Warm Climate = Full-bodied, high alcohol, ripe flavours of cooked black fruit and liquorice.</li> </ul>	<ul style="list-style-type: none"> <li>Northern Rhone, France (Cote-Rotie, Hermitage AOC, Crazes-Hermitage AOC)</li> <li>South of France</li> <li>Australia (Barossa Valley, Hunter Valley)</li> </ul>
Gamay	<ul style="list-style-type: none"> <li>Thin skins</li> <li>Produced in inert vessel</li> <li>Special wine making technique</li> </ul>	Moderate	<ul style="list-style-type: none"> <li>High acid</li> <li>Low-medium tannins</li> <li>Red fruit flavours (raspberry, red cherry, red plum)</li> <li>Banana, candy</li> </ul>	<ul style="list-style-type: none"> <li>Beaujolais, France</li> </ul>
Grenache/Garnacha	<ul style="list-style-type: none"> <li>Thin skin</li> <li>Known as Garnacha in Spain</li> </ul>	Warm	<ul style="list-style-type: none"> <li>Low acid</li> <li>Low-medium tannins</li> <li>Red fruit (strawberry, red plum, cherry)</li> <li>Spice (white pepper, liquorice)</li> <li>High alcohol</li> </ul>	<ul style="list-style-type: none"> <li>Southern Rhone, France (Cotes du Rhone AOC, Cotes du Rhone Village AOC, Chateauneuf-du-Pape)</li> <li>South of France (Minervois AOC)</li> <li>Spain (Rioja DOCa, Navarra DO, Priorat DOCa)</li> <li>Australia (Barossa Valley, McLaren Vale)</li> </ul>
Tempranillo	<ul style="list-style-type: none"> <li>Labelling terms used to denote age of wine in Spain: Joven, Crianza, Reserva, Gran Reserva</li> </ul>	Moderate	<ul style="list-style-type: none"> <li>Medium acid</li> <li>Medium tannins</li> <li>Red-fruit (strawberry, red cherry), black fruit (blackberry, black plum)</li> </ul>	<ul style="list-style-type: none"> <li>Spain <ul style="list-style-type: none"> <li>Catalunya (Simple wine)</li> <li>Rioja (Red fruit)</li> <li>Ribera del Duero (Black fruit)</li> </ul> </li> </ul>
Carmenere	<ul style="list-style-type: none"> <li>Single varietal or Blended w/ Cabernet Sauvignon or Merlot</li> <li>Usually matured in new oak</li> </ul>	Warm	<ul style="list-style-type: none"> <li>Medium-high acid</li> <li>High tannins</li> <li>Black fruit (blackcurrant)</li> <li>Herbaceous (green bell pepper)</li> <li>Herbal (eucalyptus)</li> </ul>	<ul style="list-style-type: none"> <li>Chile (Central Valley)</li> </ul>
Malbec	<ul style="list-style-type: none"> <li>Single varietal or Blended w/ Cabernet Sauvignon or Merlot</li> <li>Usually matured in new oak</li> </ul>	Warm	<ul style="list-style-type: none"> <li>Full-bodied</li> <li>High tannin</li> <li>Black fruit (blackberry, black plum)</li> </ul>	<ul style="list-style-type: none"> <li>Argentina (Mendoza)</li> </ul>

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Pinotage	When produced with oak contact, it has notes of coffee, chocolate and smoke	Warm	<ul style="list-style-type: none"> <li>• Red &amp; black fruit</li> <li>• Medium tannins</li> <li>• High acid</li> <li>• Medium-full bodied</li> </ul>	<ul style="list-style-type: none"> <li>• Western Cape, South Africa</li> </ul> Also used as part of the "Cape Blend"
Cortese	<ul style="list-style-type: none"> <li>• Produced in inert vessels</li> </ul>	Cool	<ul style="list-style-type: none"> <li>• Light-bodied</li> <li>• High acid</li> <li>• Floral (blossom) and green fruit (apple, pear), citrus (lemon)</li> </ul>	<ul style="list-style-type: none"> <li>• Italy - Gavi DOCG</li> </ul>
Garganega	<ul style="list-style-type: none"> <li>• Produced in inert vessels</li> <li>• Best wines can develop flavours of honey and almonds</li> </ul>	Moderate & Warm	<ul style="list-style-type: none"> <li>• Medium-bodied</li> <li>• High acid</li> <li>• Green fruit (apple, pear), citrus (lemon), stone fruit (peach)</li> </ul>	<ul style="list-style-type: none"> <li>• Soave, Italy</li> <li>- Soave DOC</li> <li>- Soave Classico DOC</li> <li>- Recioto di Soave DOCG (SWEET)</li> </ul>
Verdicchio	<ul style="list-style-type: none"> <li>• Best wines can develop flavours of honey and nuts</li> </ul>	Warm	<ul style="list-style-type: none"> <li>• High acid</li> <li>• Medium body</li> <li>• Green fruit (apple, pear), citrus (lemon), herbal (fennel)</li> </ul>	<ul style="list-style-type: none"> <li>• Marche, Italy (Verdicchio dei Castelli di Jesi DOC)</li> </ul>
Fiano	<ul style="list-style-type: none"> <li>• Best wines can develop flavours of honey and nuts</li> </ul>	Warm	<ul style="list-style-type: none"> <li>• Medium acidity</li> <li>• Medium-full body</li> <li>• Flavours of stone fruit (peach), tropical fruit (melon, mango)</li> </ul>	<ul style="list-style-type: none"> <li>• Campania, Italy (Fiano di Avellino DOCG)</li> </ul>
Nebbiolo	<ul style="list-style-type: none"> <li>• Oak aged to soften tannins</li> <li>• Best wines can develop flavours of mushroom, tobacco and leather when aged</li> </ul>	Moderate	<ul style="list-style-type: none"> <li>• High acid</li> <li>• High tannins</li> <li>• Red fruit (cherry, plum), dried herbs, floral (rose, violet) aromas</li> </ul>	<ul style="list-style-type: none"> <li>• Piedmont, Italy (Barolo DOCG, Barbaresco DOCG)</li> </ul>
Barbera		Moderate	<ul style="list-style-type: none"> <li>• High acid</li> <li>• Low-medium tannins</li> <li>• Red fruit (cherries, plum), black pepper notes</li> </ul>	<ul style="list-style-type: none"> <li>• Piedmont, Italy (Barbera d'Asti)</li> </ul>
Corvina		Moderate	<ul style="list-style-type: none"> <li>• Low-medium tannins</li> <li>• High acid</li> <li>• Red fruit flavours (cherry, plum)</li> </ul>	<ul style="list-style-type: none"> <li>• Valpolicella, Italy</li> <li>- Valpolicella DOC, Valpolicella Classico DOC</li> <li>- Amarone della Valpolicella DOCG</li> <li>- <b>Recioto</b> della Valpolicella DOCG (<b>SWEET</b>)</li> </ul>
Sangiovese		Warm	<ul style="list-style-type: none"> <li>• High tannin</li> <li>• High acid</li> <li>• Red fruit (cherry, plum), dried herb aromas</li> </ul>	<ul style="list-style-type: none"> <li>• Tuscany, Italy</li> <li>- Chianti DOCG</li> <li>- Chianti Classico DOCG</li> <li>- Chianti Classico Riserva DOCG</li> <li>- Brunello di Montalcino DOCG</li> </ul>
Montepulciano		Warm	<ul style="list-style-type: none"> <li>• Medium acid</li> <li>• Medium tannins</li> <li>• Black fruit flavours (black plum, black cherry)</li> </ul>	<ul style="list-style-type: none"> <li>• Abruzzo, Italy (Montepulciano d'Abruzzo DOC)</li> </ul>

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Wine Type	Grape Name	Climate	Characteristics	Regions/ Appellations
Champagne	• Chardonnay, Pinot Noir and Pinot Meunier	Made from traditional method	<ul style="list-style-type: none"> <li>• High acid</li> <li>• Brut (Dry) -&gt; Demi sec (Medium Sweetness)</li> <li>• Green fruit (apple), citrus (lemon)</li> <li>• Autolytic notes (toasted bread, biscuit)</li> </ul>	• France (Champagne AOC)
Cava	• Local Spanish varieties, Chardonnay, Pinot Noir	Made from traditional method	<ul style="list-style-type: none"> <li>• Medium-High acid</li> <li>• Apple, pear notes</li> <li>• Subtle autolytic character</li> </ul>	• Spain (Catalunya DO)
Methode Cap Classique	• Chardonnay, Pinot Noir and Pinot Meunier	Made from traditional method	<ul style="list-style-type: none"> <li>• Riper fruit flavours than Champagne due to warmer climate</li> </ul>	• South Africa
Prosecco	• Glera	Made from tank method	<ul style="list-style-type: none"> <li>• Light-medium bodied wine</li> <li>• Light apple and melon flavours</li> <li>• Dry to off dry</li> </ul>	• Italy (Prosecco DOC)
Asti	• Moscato	Made Asti method	<ul style="list-style-type: none"> <li>• Sweet</li> <li>• Light-bodied</li> <li>• Floral (blossom, grape, peach and pear aromas)</li> </ul>	• Piedmont, Italy (Asti DOCG)
Sherry	<ul style="list-style-type: none"> <li>• Palomino (White Grape)</li> <li>• Dried Pedro Ximénez aka PX (White Grape)</li> <li>• Fortified After Fermentation</li> <li>• Goes thru solera barrel aging</li> </ul> <p>Solera = Fractional blending</p>	<p>Age On Flor -&gt; Super Yeasty</p> <p>Age Without Flor -&gt; Super Oxidative</p>	<p>Dry -&gt; Sweet (Add PX Sherry)</p> <p>Fino Sherry (Super Yeasty) -&gt; Pale Cream Sherry</p> <p>Olorroso Sherry (Super Oxidative) -&gt; Cream Sherry</p> <p>Amontillado Sherry (Yeasty &amp; Oxidative) -&gt; Medium Sherry</p>	• Jerez, Spain
Port	<ul style="list-style-type: none"> <li>• Red grape</li> <li>• Fortified During Fermentation</li> </ul>		<p><b><u>Ruby Port (Dark Fruit)</u></b>  Ruby Port (Aged 2-3 years)  Reserve Ruby Port (Aged 3-4 years)  Late Bottled Vintage (LBV) (Aged 4-6 years)</p> <p><b><u>Tawny Port (Dried Fruit &amp; Nutty)</u></b>  Age stated (10,20,30,40 years old)</p> <p><b><u>Vintage Port (Dark Fruit)</u></b>  High in tannins with concentration of flavours</p>	• Douro Valley, Portugal