



# WHISKY TASTING 101

Use this approach to tasting spirits, developed by the **Wine & Spirits Education Trust (WSET)**, to improve your understanding of taste and flavour in whisky. This will help you create exciting serves and communicate about whisky with confidence.

## 01 APPEARANCE

**Clarity**

Clear Hazy

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**Intensity**

Water-white Pale Medium Deep Opaque

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**Colour**

None	Lemon	Gold	Amber	Brown
Pink	Red	Orange	Yellow	Green
Blue	Purple	Brown	Black	

Colours are not intended to represent actual spirit and liqueur colours\*

**Other Observations**  
E.g. Louching

## 03 PALATE

**Sweetness**

Dry Off-Dry Medium Sweet

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**Texture**

Rough Smooth Watery Mouth Filling Warming

**Flavour Intensity**

Neutral Light Medium Pronounced

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**Flavour Characteristics**

Raw materials Processing Oak & maturation

**Finish**

**Length**

Short Medium Long

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**Nature**

Neutral Simple Some complexity Very complex

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## 04 CONCLUSIONS

**Quality level**

Faulty Poor Acceptable Good Very good Outstanding

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