

# Wine Tasting Scorecard

Camelot Special Events & Tents, Inc.

781-246-0101

Blog: [www.camelotspecialevents.blogspot.com/](http://www.camelotspecialevents.blogspot.com/)

Website: [www.camelotspecialevents.com](http://www.camelotspecialevents.com)

Wine #

Appearance	Rating	Weight 10%	Score	Total*	Appearance Notes
Color	Depends on varietals: Pale, Medium, Deep, Dark	5%	1 2 3 4 5		
Clarity	Cloudy=1, Hazy=2, Clear=3 to 4, Brilliant=5	5%	1 2 3 4 5		
Aroma	Rating	Weight 50%	Score	Total*	Aroma Notes
Pungent, Fruity, Floral, Grassy, Earthy, Spicy, Carmelized, Nutty, Woody	1=Vinegar / Oxidized 2=Weak Aromas 3=Simple Aroma 4=Complex Aromas 5=Powerful Aromas	50%	1 2 3 4 5		
Taste	Rating	Weight 50%	Score	Total*	Taste Notes
Body	Depends on varietals: very light & thin, light, medium, full-bodied, heavy	10%	1 2 3 4 5		
Flavor	1=Tasteless 2 or 3=Acidic or sweet 5=Perfectly Balanced	15%	1 2 3 4 5		
Finish	1=No Finish 2=Bitter Finish 3=Medium Finish 5=Perfect Finish	15%	1 2 3 4 5		
Total					

\* To get the total score for the bottle of wine being tasted: multiply the weight by the score in each row to get a total for that section. Add all sections to get the total score for that bottle of wine. The best possible score is a 5. For example, the weighting for the section *color* is 5% (.05), multiply this by the score you gave it (top score is 5-we will use that). So, 5 x .05=.25.

To get an average rating for a particular bottle of wine for the whole group: Take the totals of all scorecards, add them together, and divide by the number of cards. This averaged score will be the most accurate depiction of that bottle of wine.

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