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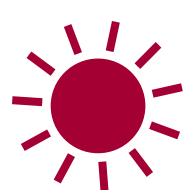
**BAR ACADEMY**

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R A I S E T H E B A R

# A GUIDE TO GIN TASTING & FLAVOUR

Get ready to taste gin with confidence using a step-by-step tasting guide inspired by WSET Level 2 Systematic Approach to Tasting Spirits, and Diageo Bar Academy's Gin Flavour Wheel.

## HOW TO PREPARE FOR A GIN TASTING



You need good natural light, an area that's free of strong odours and you'll need spit cups at the ready.



Make sure you have a clean palate, are well hydrated and you're not wearing any scented products.



Use clean and suitable glassware. When tasting spirits side by side, be sure to use the same type of glass across all pours. Different style glasses can present spirits differently.

## KEY FLAVOURS TO LOOK OUT FOR

**Juniper berries** give gin its characterful and invigorating pine-like quality.

**Coriander seeds** are present in most gins, adding spicy notes and, depending on their source, sometimes peppery ones such as ginger or sage.

**Angelica Root** has a musky, earthy aroma – reminiscent of walking through a dry wood.

**Citrus peels** complement the other botanicals, adding a zesty complexity – whether lemon, lime, grapefruit, pomelo, bergamot, sweet orange or bitter orange.

**Cinnamon, cassia bark and liquorice root** are sweeter botanicals which balance out more bitter, floral or earthy ones.

## A STEP-BY-STEP GUIDE TO GIN TASTING

### APPEARANCE

#### CLARITY



#### INTENSITY



#### COLOUR



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

#### OTHER OBSERVATIONS

E.G. LOUCHING

### NOSE

#### CONDITION



#### INTENSITY



#### AROMA CHARACTERISTICS



### PALATE

#### SWEETNESS



#### TEXTURE



#### FLAVOUR INTENSITY



#### FLAVOUR CHARACTERISTICS



#### FINISH

##### LENGTH

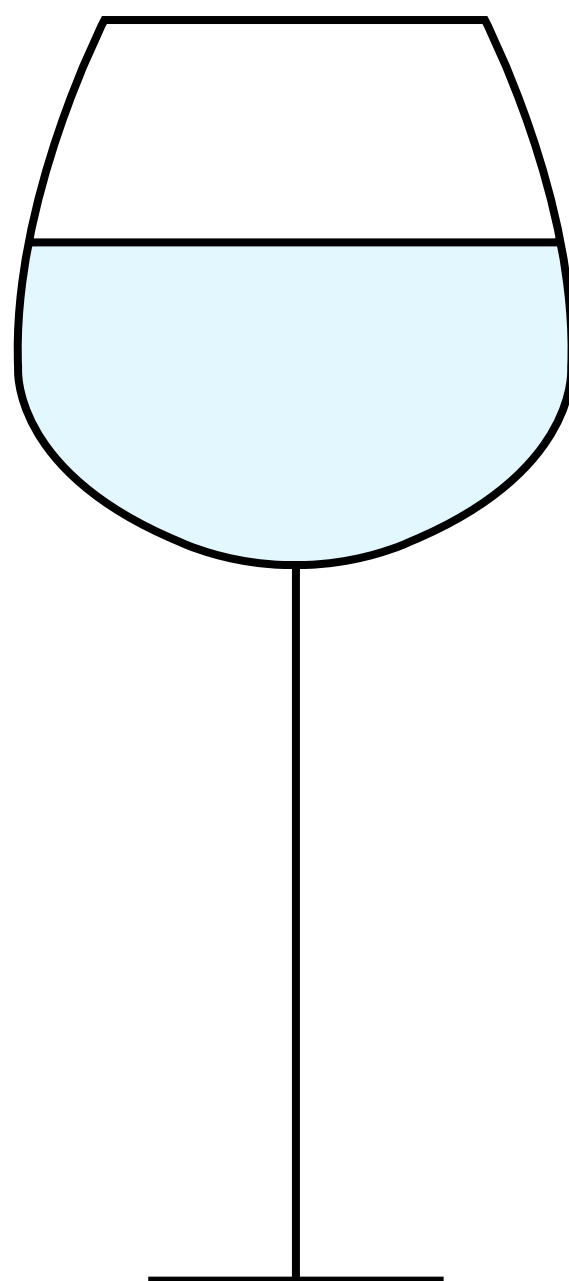


##### NATURE



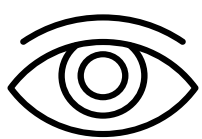
### CONCLUSION

#### QUALITY LEVEL

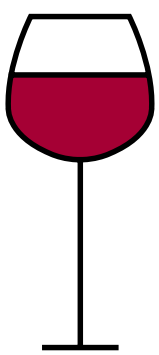


## ASSESS APPEARANCE

Assess how the spirit appears in your glass. Is it clear or a bit hazy? What colour is it?



Most classic London Dry and distilled gins are colourless and water-white, but contemporary 'flavoured' gins may be coloured (e.g. Gordon's Pink Gin has a pink tinge). If there is any dullness, it could be faulty.



Some gins including unfiltered, citrus flavoured and aniseed flavoured, go a little hazy when you add water. This is OK. If there's a slight lemon tone, this could be due to ageing.

## GIVE IT A NOSE!

When nosing a spirit, sniff gently and gradually build up a picture of the aromas (e.g. there's no need swirl the glass vigorously as this can give your nose an unpleasant shock).



Although gin is a flavoured neutral spirit, its aroma can range from light and delicate, to bold and pronounced. To be classified as a gin, it needs to have distinct aromas of juniper.

A classic recipe for a London Dry gin includes juniper berries, coriander seeds, citrus peel, angelica root and orris root.

## USE YOUR PALATE

Take a sip and let the gin coat your mouth. While it's in your mouth, consider two important factors: how does it taste and how does it feel? Most gins are dry, however, if the gin is labelled Old Tom, it likely will have been sweetened.



The flavours and their intensity should be similar in your mouth as on the nose. Ideally it will be slightly warming, smooth and mouth-coating. If it feels slightly burning or coarse, that's normally not a good sign.

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**Tip:** Add a drop of water to the glass before you nose it to help release the aromas and soften the alcohol.

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## HOW DOES IT FINISH?



Assess the nature and length of the finish. How many flavours can you taste? Any development in the mouth? Did they linger after the first sip or disappear quickly? Gin's complexity can vary from having simple and precise finishes, to long and complex depending on the style.

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**Tip:** Look back at your notes and rate each gin you have tasted. Use your notes to compare and decide on your personal favourites.

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# GIN FLAVOUR WHEEL

To help you assess flavour, use this wheel to determine exactly what you're tasting!

