

- Points** **APPEARANCE:**
- 1 Brilliant, clear, colour correct, small long lasting bubbles with creamy mouse
 - 0.5 Obviously dull/hazy or large bubbles/don't last
 - 0 Cloudy, sediment, no bubbles, or colour wrong

- NOSE:**
- 5 Complex, elegant, appropriate intensity
 - 4 Fruity, with nice complexity, correct intensity
 - 3 Pleasant, some fruit flavors and/or delicate
 - 2.5 Undeveloped and/or absent (water), but clean
 - 2 Some fruit flavors but has minor fault
 - 0 Distinctly unpleasant

- ACIDITY:**
- 2 Balanced and appropriate for class
 - 1.5 Slightly low or high for sugar present
 - 0 Flabby and flat or sour and harsh

- SUGAR:**
- 1 Balanced and appropriate for class
 - 0.75 Sweet edged or slightly lacking for acid
 - 0 Cloying or too dry

- BODY:**
- 1 Appropriate for class
 - 0.75 Slightly thin or heavy
 - 0 Thin and watery or too heavy

- ASTRINGENCY:**
- 1 Appropriate for class
 - 0.75 Slightly excessive or slightly lacking
 - 0 Overpowering, harsh, or distinctly lacking

- FLAVOUR:**
- 3 Outstanding, complex, mature and varietal
 - 2.5 Fruity, varietal, nice intensity and complexity
 - 2 Appealing, fruity, some complexity
 - 1.5 Some fruit, not outstanding, but mostly clean
 - 1 Lacks fruit and/or some off flavours
 - 0 Distinctly off, undrinkable

- FINISH:**
- 3 Long complex after taste, flavours continue to develop and change, new qualities emerge
 - 2.5 Medium long to long aftertaste, appealing flavours, nice complexity/intensity
 - 2 Appealing flavours, some complexity/intensity
 - 1.5 Medium short finish, some pleasing flavors, lacks complexity, perhaps 1 minor fault
 - 1 Short finish, minor faults, lacks character
 - 0 Undrinkable, major faults, excessive bitterness and/or distinct off taste

- SPARKLE RETENTION:**
- 1 Bubbles linger for a long time
 - 0 Bubbles disappear quickly

- GENERAL QUALITY:**
- 2 Outstanding, elegant, close to perfection
 - 1.5 Very good, well made with character
 - 1 Acceptable, okay but not medal quality
 - 0 Undrinkable, major faults



JUDGE _____ CLASS _____ DATE _____

BC GUILD of WINE JUDGES – SPARKLING WINE EVALUATION SHEET – rev 10

Entry No.	Appearance Clarity, Sparkle, Depth, Colour	Nose Aroma, Bouquet, Intensity and Complexity for class	BALANCE (5)				Initial Flavour Flavours, Intensity and Complexity for class	Finish Flavours, Complexity, Intensity and Length for class	Sparkle Retention	General Quality Overall Quality	Total Points (20)
			Acid	Sugar	Body	Astringency					
	/1	/5	/2	/1	/1	/1	/3	/3	/1	/2	
	/1	/5	/2	/1	/1	/1	/3	/3	/1	/2	
	/1	/5	/2	/1	/1	/1	/3	/3	/1	/2	
	/1	/5	/2	/1	/1	/1	/3	/3	/1	/2	
	/1	/5	/2	/1	/1	/1	/3	/3	/1	/2	
	/1	/5	/2	/1	/1	/1	/3	/3	/1	/2	
	/1	/5	/2	/1	/1	/1	/3	/3	/1	/2	
	/1	/5	/2	/1	/1	/1	/3	/3	/1	/2	
	/1	/5	/2	/1	/1	/1	/3	/3	/1	/2	

APPROXIMATE QUALITY GUIDE:

20-18 (GOLD) 17.9-16 (SILVER) 15.9-14 (BRONZE) 13.9-13.0 12.9-12 11.9-10.1 10-0

OUTSTANDING/EXCELLENT VERY GOOD GOOD ACCEPTABLE POOR BARELY DRINKABLE UNDRINKABLE



BC GUILD of WINE JUDGES – **SPARKLING** WINE EVALUATION SHEET – rev 10

JUDGE _____

CLASS _____

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	/1	/5	/2	/1	/1	/1	/3	/3	/1	/2	
	/1	/5	/2	/1	/1	/1	/3	/3	/1	/2	
	/1	/5	/2	/1	/1	/1	/3	/3	/1	/2	
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12.9-12
POOR

11.9-10.1
BARELY DRINKABLE

10-0
UNDRINKABLE