

Candidate Number: _____

Cider: _____

Structured Sensory Analysis

Appearance

Clarity: Clear, Cloudy, Opaque	
Intensity: Pale, Medium, Deep	
Color: Straw, Yellow, Gold, Amber, Copper, Pink, Red, Purple, Tawny	
Carbonation: Still, Petillant, Sparkling	

Aroma

Aroma Intensity: Light, Medium (-), Medium, Medium (+), Pronounced	
Aroma Characteristics:	

Palate

Sweetness: Dry, Semi-dry, Semi-sweet, Sweet	
Acidity: Low, Medium (-), Medium, Medium (+), High	
Tannin: Low, Medium(-), Medium, Medium (+), High	
Flavor Intensity: Low, Medium(-), Medium, Medium (+), High	
Flavor Characteristics	
Body: Low, Medium(-), Medium, Medium (+), High	
Finish: Low, Medium(-), Medium, Medium (+), High	
Complexity: Low, Medium (-), Medium, Medium (+), High	

Final Assessment

Considering your assessment above, write a short concluding statement describing this cider's quality in terms of balance, integration, and character.

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Possible Aroma and/or Flavors

Primary Aromas and Flavors

	Reference Flavors/Aromas
Pome fruit	Apple, pear, quince, pear drop, skin or juice; fresh, dried, or cooked
Citrus fruit	Lemon, lime, grapefruit, mandarin, juice or zest
Stone fruit	Apricot, peach, plum, nectarine, skin or juice; fresh, dried, or cooked
Tropical fruit	Mango, guava, banana, pineapple, banana, passion fruit, melon
Red Fruit	Raspberry, red cherry, red currant, watermelon, cranberry, strawberry; fresh, dried, or cooked
Black Fruit	Blackberry, blueberry, black cherry, black currant, grape; fresh, dried, or cooked
Herbaceous	Green bell pepper, grass, hay, asparagus
Herbal	Eucalyptus, mint, lavender, dried herbs, twigs, resin, lemongrass
Floral	Violets, white flowers, rose, honeysuckle
Spice	Clove, cinnamon, nutmeg
Other	Slate, granite, petrichor, mineral

Secondary Aromas and Flavors

Yeast (lees, autolysis)	Bread, toast, pastry dough, biscuit
MLF	Butter, cheese, cream, creamy
Barrel	Vanilla, cloves, coconut, cedar, smoke, wood
Phenolics	Farmyard, smoky bacon
Other	Orchard floor, mushroom, fusel, briny, honey, honeycomb

Flaws or Faults

Hydrogen sulfide (H ₂ S)	Mouse
Sulfur dioxide (SO ₂)	Volatile acidity
2,4,6-Trichloroanisole (TCA)	
Oxidation	
<i>Brettanomyces</i>	