

<b>title</b>	<b>Evaluate wine</b>		
<b>Level</b>	<b>4</b>	<b>Credits</b>	<b>4</b>

<b>Purpose</b>	<p>This unit standard is for people who are required to apply specialist knowledge of industry techniques in the evaluation of alcoholic beverages.</p> <p>People credited with this unit standard are able to: demonstrate knowledge of wine tasting terminology; perform a sensory evaluation of wine; and read and interpret wine labels.</p>
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<b>Classification</b>	Hospitality > Food and Beverage Service
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<b>Available grade</b>	Achieved
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### Guidance Information

- 1 Legislation to be complied with may include but is not limited to – Sale and Supply of Alcohol Act 2012, Wine Act 2003.
- 2 Evidence for the practical components of this unit standard must either be gathered in the workplace or in a realistic environment where the candidate has to produce product or similar for customers who have the same expectations for quality and timeliness as a paying customer.
- 3 References  
Standard industry texts referred to in this unit standard include but are not limited to: Hay, C. (2020) *New Zealand wine guide*. Rev 2<sup>nd</sup> ed. Auckland: Hay Publishing, available at: <http://www.nzwinebook.com/>, or the most recent edition available.

### Outcomes and performance criteria

#### Outcome 1

Demonstrate knowledge of wine tasting terminology.

#### Performance criteria

- 1.1 Wine tasting terminology is described in accordance with standard industry texts.  
  
Range      appearance, nose, palate.

**Outcome 2**

Perform a sensory evaluation of wine.

**Range** evidence is required of sensory evaluation on a minimum of three different white grape varieties and three different red grape varieties;  
may include – one sparkling wine, one dessert wine, one rosé.

**Performance criteria**

2.1 The process of wine evaluation is identified in terms of its key components.

**Range** key components may include but are not limited to – characteristics of wine (appearance, aromas, flavours, level of sweetness, acidity, body, tannin, alcohol, finish).

**Outcome 2**

Read and interpret wine labels

**Range** information on labels may include but is not limited to – volume, geographic indication, minimum alcohol, grape variety, vintage, country of origin, estate bottle (produce), additives.

**Performance criteria**

3.1 Labels are read and interpreted in terms of the labelling system and wine legislation requirements.

<b>Planned review date</b>	31 December 2026
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**Status information and last date for assessment for superseded versions**

Process	Version	Date	Last Date for Assessment
Registration	1	25 July 2006	31 December 2014
Review	2	12 December 2008	31 December 2017
Review	3	20 February 2014	31 December 2019
Review	4	19 January 2017	31 December 2023
Review	5	25 November 2021	N/A

<b>Consent and Moderation Requirements (CMR) reference</b>	0112
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This CMR can be accessed at <http://www.nzqa.govt.nz/framework/search/index.do>.

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**Comments on this unit standard**

Please contact Ringa Hora Services Workforce Development Council  
[qualifications@ringahora.nz](mailto:qualifications@ringahora.nz) if you wish to suggest changes to the content of this unit standard.