Dry to sweet: the scale for your note

winebudd.com

Sweetness is the sugar you can taste. Fruity is a smell, not sugar. Judge sweetness first.

SIX STEPS, DRY TO LUSCIOUS

Dry ON PAPER: DRY

No sweetness you can taste. The wine can still smell of ripe fruit.

Off-dry ON PAPER: OFF-DRY

A touch of sweetness. You notice it if you look for it.

Medium-dry ON PAPER: MEDIUM

Sweetness you can clearly taste, though it does not lead.

Medium-sweet ON PAPER: MEDIUM

Clearly sweet. Sweetness is one of the first things you notice.

Sweet ON PAPER: SWEET

Plainly sweet, like a dessert wine.

Luscious ON PAPER: SWEET

Sweeter still: the top of the scale.

USUALLY DRY

Sauvignon Blanc WHITE

Dry.

Chardonnay WHITE

Dry.

Pinot Grigio WHITE

Usually dry. Late-harvest wines can be sweet.

Pinot Noir RED

Dry.

Merlot RED

Dry. Ripe fruit can give a sweet impression even when there is no sugar left in the wine.

Cabernet Sauvignon RED

Dry.

Malbec RED

Dry.

Syrah / Shiraz RED

Dry.

Tempranillo RED

Dry.

Grenache / Garnacha RED

Dry.

CHECK THE BOTTLE: CAN BE DRY OR SWEET

Riesling WHITE

It varies, from bone dry to very sweet. Check the label and your own palate.

Chenin Blanc WHITE

Anywhere from bone dry to lusciously sweet. Decide which you have before you rate anything else.