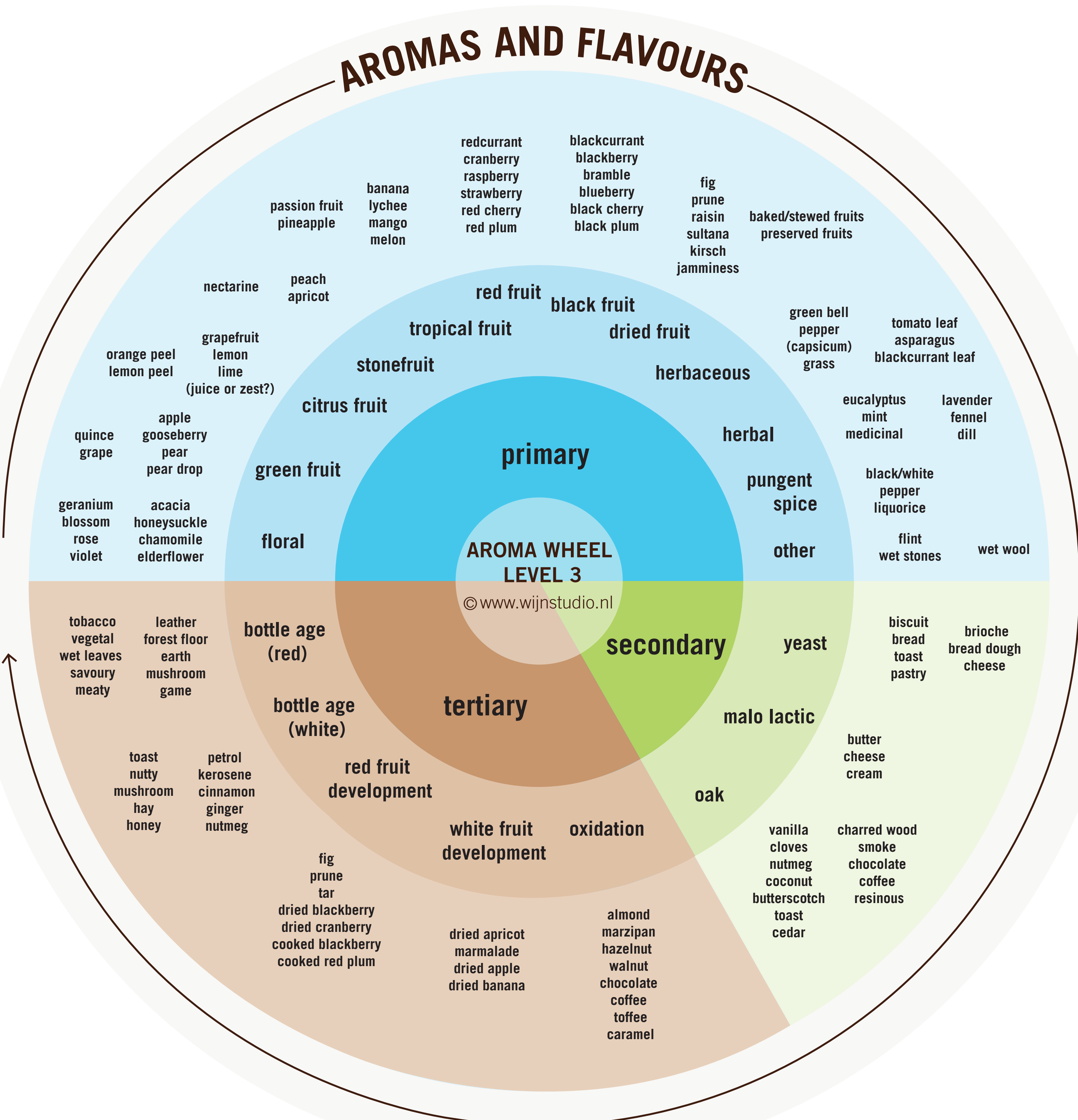


# AROMAS AND FLAVOURS

AROMA WHEEL  
LEVEL 3

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## primary

## secondary

## tertiary

red fruit

black fruit

dried fruit

tropical fruit

herbaceous

stonefruit

citrus fruit

herbal

green fruit

pungent  
spice

floral

other

bottle age  
(red)

bottle age  
(white)

red fruit  
development

white fruit  
development

oxidation

malo lactic

oak

yeast

charred wood  
smoke  
chocolate  
coffee  
resinous

butter  
cheese  
cream

biscuit  
bread  
toast  
pastry

brioche  
bread dough  
cheese

green bell  
pepper  
(capsicum)  
grass

tomato leaf  
asparagus  
blackcurrant leaf

eucalyptus  
mint  
medicinal

lavender  
fennel  
dill

black/white  
pepper  
liquorice

flint  
wet stones

wet wool

baked/stewed fruits  
preserved fruits

fig  
prune  
raisin  
sultana  
kirsch  
jamminess

blackcurrant  
blackberry  
bramble  
blueberry  
black cherry  
black plum

redcurrant  
cranberry  
raspberry  
strawberry  
red cherry  
red plum

banana  
lychee  
mango  
melon

passion fruit  
pineapple

nectarine  
peach  
apricot

orange peel  
lemon peel  
grapefruit  
lemon  
lime  
(juice or zest?)

apple  
gooseberry  
pear  
pear drop  
quince  
grape

geranium  
blossom  
rose  
violet  
acacia  
honeysuckle  
chamomile  
elderflower

leather  
forest floor  
earth  
mushroom  
game

tobacco  
vegetal  
wet leaves  
savory  
meaty

petrol  
kerosene  
cinnamon  
ginger  
nutmeg

toast  
nutty  
mushroom  
hay  
honey

fig  
prune  
tar  
dried blackberry  
dried cranberry  
cooked blackberry  
cooked red plum

dried apricot  
marmalade  
dried apple  
dried banana

almond  
marzipan  
hazelnut  
walnut  
chocolate  
coffee  
toffee  
caramel