



New Zealand Sauvignon blanc panel reference standards

Lexicon	Reference Standards*
Sweet sweaty passionfruit	2.00 µg/L 3-mercaptohexyl acetate ¹
*Capiscum	1.00 µg/L 2-methoxy-3-isobutylpyrazine ¹
*Cat's pee/urine	1.00 µg/L 4-mercapto-4- methylpentan-2-one ¹
*Passionfruit skin	2.00 µg/L 3-mercaptohexanol ¹
*Grassy	28.80 µg/L cis-3-hexenol ¹
*Flinty/Mineral	4.00 µg/L benzyl methyl thiol ¹
*Citrus	15 g Yen ben lemon plus 15 g Bear lime soaked in base diluted base wine 30 min
*Bourbon	64 µl/L hexan-1-ol
*Apple lolly	2.50 mg/L hexyl acetate ¹
*Tropical	40 ml Golden Circle Mango nectar plus 40 ml Golden Circle Golden Pash drink plus 200 ml Just Juice Mandarin Passionfruit juice ²
*Mint	5 µl/L cineole ¹
*Fresh asparagus	50 ml steamed asparagus water ²
*Canned asparagus	10 ml Watties canned asparagus juice plus 40 ml water ²
*Stonefruit	15 g Watties apricot & 70 g Watties Golden Queen peach soaked in diluted base wine 30 min ²
*Apple	70 g Pacific Rose apple peeled soaked in diluted base wine 30 min
*Honey/Mead	2.5 µl/L ethylcaprate
*Floral Herb	10 µl/L ethylcaprylate
*Banana lolly	50 µl/L amyl acetate

*For making 100 ml of each reference standard

¹Added to diluted base wine (50% mild Sauvignon blanc and 50% water)

²Added equal parts to base wine (mild Sauvignon blanc)

Helpful tips when assessing wine

- Avoid wearing fragranced personal care products or cosmetics when assessing flavour.
- Have a sip/smell of filtered water and some plain water crackers in between samples to refresh your palate.
- Avoid making evaluations of flavours if you are ill.
- Refrain from eating, drinking (other than water), and smoking 30 min prior to tasting.

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**THE UNIVERSITY
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Te Whare Wānanga o Tāmaki Makaurau

This flavour wheel was prepared by HortResearch and funded by The University of Auckland.

Modification of the wine aroma wheel

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