CHECKLIST

Spotting and using acidity in wine

- [ ] Hold wine in your mouth and notice where you feel tingling or sharpness
- [ ] Compare a cool-climate wine with a warm-climate one side by side
- [ ] Pair high-acid wines with rich, fatty or creamy dishes
- [ ] Look for cool-climate appellations on labels for brighter styles
- [ ] Choose lower-acid wines for comfort drinking on cold evenings
- [ ] Match acidity level to the dish: bright wines with bold food, softer wines with gentle flavours
- [ ] Write down tasting notes in plain words to build your own reference