

Match the wine fault to its correct description

Fault	Description
TCA Trichloroanisole	Caused by failure of the closure, allowing unwanted oxygen to interact. Appears deeper coloured, browner. Aromas—honey toffee, coffee. Often a desired style
Reduction	A yeast giving wine plastic or animal aromas like sticking plaster, hot vinyl, smoked meat, leather or sweaty horses. Some consumers enjoy these characteristics
Sulphur Dioxide	High levels give wine aromas of vinegar or nail polish remover. Low levels make wine seem more fragrant and complex
Oxidation	Wine has a stinky character like rotten eggs, boiled cabbage, boiled onions, blocked drain. Aromas may dissipate once bottle opened
VA Volatile Acidity	Added to most wines, prevents oxidation High levels give wine an acrid smell of recently extinguished matches. Low levels can mask fruitiness of wine
BRETT Brettanomyces	Aromas of damp cardboard Fruit flavours muted, wine less fresh Main cause tainted cork