



Tea Review Cupping Form v4 - Draft

Sample/Cup: _____

Cupper: _____

Cupping: _____

Date: _____

Scoring Key

Category	Overall	Interpretation
9-10	95-100	Exceptional
8-9	90-94	Outstanding
7-8	85-89	Good
6-7	80-84	Fair
4-6	70-79	Poor
< 4	< 70	Defective

Appearance

Comments regarding appearance of dry leaf:

Comments regarding color of liquor:

Aroma

Score should reflect both quality and intensity from 1 (low) to 10 (high)

1	2	3	4	5	6	7	8	9	10
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FRUIT

Tropical
Apple
Apricot
Pear
Peach
Grape
Orange
Lemon
Bergamot
Lime
Blueberry
Raspberry
Strawberry
Black Currant

FLORAL

Osmanthus
Jasmine
Chrysanthemum
Rose
Peony
Honeysuckle
Gardenia

SPICE

Cinnamon
Nutmeg
Pepper
Clove
Cardamom
Licorice
Ginger

SWEET

Honey
Caramel
Toffee
Brown Sugar
Vanilla

WOOD

Pine
Cedar
Oak
Eucalyptus

SIMPLE
BALANCED
COMPLEX
DISTINCTIVE

EARTH

FOREST

GRASS

VEGETABLE

HERBS

NUTTY

TOBACCO

SMOKE

MINERAL

MARINE

MEDICINAL

MUSTY

MOLDY

Flavor

Score should reflect both quality and intensity from 1 (low) to 10 (high)

1	2	3	4	5	6	7	8	9	10
---	---	---	---	---	---	---	---	---	----

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MOLDY

Body*

Score should reflect quality, intensity, and compatibility from 1 (low) to 10 (high)

1	2	3	4	5	6	7	8	9	10
---	---	---	---	---	---	---	---	---	----

Watery
Thin
Lean
Light

Medium
Balanced
Smooth
Velvety

Full
Creamy
Buttery
Thick
Syrupy
Oily
Heavy

* The score for body should also consider compatibility with type, origin, and other cup characteristics.

Astringency/Structure*

Score should reflect quality, intensity, and compatibility from 1 (low) to 10 (high)

1	2	3	4	5	6	7	8	9	10
---	---	---	---	---	---	---	---	---	----

Astringent
Tannic
Brisk
Bright
Refreshing

Soft
Sweet
Smooth
Gentle

Floral
Fruity
Winey

Simple
Balanced
Complex
Distinctive

* The score for astringency should also consider compatibility with type, origin, and other cup characteristics.

Acidic
Bracing
Bitter
Sharp
Harsh
Sour

Aftertaste

Score should reflect both quality and persistence from 1 (low) to 10 (high)

1	2	3	4	5	6	7	8	9	10
---	---	---	---	---	---	---	---	---	----

FRUIT
FLORAL
SWEET
SPICE
WOOD
EARTH
FOREST
GRASS
VEGETABLE
HERBS
NUTTY
TOBACCO
SMOKE
MINERAL
MARINE

SIMPLE
BALANCED
COMPLEX
DISTINCTIVE

Fermented
Medicinal
Moldy
Musty
Grassy
Green

Thin
Negligible
Fast-fading
Hard
Astringent

Long
Lingering
Resonant
Round
Fresh
Clean

Overall Score (calculated)

	+	50	=	
Sum of Category Scores				Calculated Score

+ / -

Cupper Adjustment

(May include positive or negative intangibles and/or the presence or absence of resonance among category characteristics and/or positive or negative adjustments for appearance.)



Overall Score

Aroma Notes:

Flavor Notes:

Body Notes:

Structure Notes:

Aftertaste Notes: