How should I format my Deductive Tasting Analysis for the Level 3 Final Exam?

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You should follow the Deductive Tasting Grid provided in the materials. Here is an example of what that might look like:

1: Sight

A: Clear and reflects light
B: Color: Straw / gold
C: Rim Variation: None
D: Viscosity is low

2: Aroma

A: Fruit aroma of stone fruit and gooseberry
B: Earthy components on the nose would be limited to a subtle flintiness
C: Minerality is prevalent as oystershell, slickrock, and ocean salinity
D: There is a slight herbaceous element on the nose
E: No wood / oak aspects
F: Other notes are a floral expression specifically of white flowers and a definite integration of brioche and toasted marcona almonds

3: Palate

A: Acidity is high and zingy
B: Body is light with a subtle roundness
C: No tannnin
D: Flavors on the palate lean towards a blend of white peaches, ocean air, minerality, with a slight note of lemongrass and a subtle warming toasty quality.
E: The finish is short and a little yeasty.

4: Style

A: This is a traditional, old-world style wine with medium to low alcohol, and a nice marriage of acidity, salinity, and minerality.
B: Climate is cool and maritime.
C: Complexity is medium..

5: Conclusion

A bright, zippy, mineral driven wine that showcases a coastal climate, old world practices, and even has a slight unexpected effervescence upon opening. After warming up a little, the aromatics seem to open up more as this wine was a bit stifled upon first tasting. The initial effervescence blows off with time and temperature gain, and the result is a beautiful, balanced, earthy, and ultimately refreshing expression.