



UNIT 5: SPARKLING WINES OF THE WORLD	JUNE 2016 12.30-13.35
TASTING & THEORY EXAMINATION	EUROPE

This question paper remains the property of the Wine & Spirit Education Trust and must be returned after the examination. FAILURE TO RETURN THIS QUESTION PAPER WILL RESULT IN DISQUALIFICATION.

Please complete the registration details below clearly in BLOCK CAPITALS.

NAME OF EXAMINATION APP	DATE
APP NUMBER <div><div></div><div></div><div></div><div></div></div>	CANDIDATE NUMBER <div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div></div>

INSTRUCTIONS FOR CANDIDATES

- This examination consists of a blind tasting of three samples and a short-form question. Both questions are compulsory and each carries 75 marks.
- Write your response for Question 1 in the space provided on this question paper.
- Write your response for Question 2 on the lined paper provided in this envelope. Mark each sheet you use with your candidate number in the space provided.
- You may NOT refer to notes or any other reference material during the examination.
- You have 1 hour and 5 minutes to complete the examination. At the end of the examination place this question paper and your response to Question 2 back into the envelope for collection by the invigilator.
- It is prohibited to reveal the content of this question paper to others, using social media or otherwise, until 48 hours after the examination.
- This question paper must NOT be copied or reproduced in any form whatsoever, or retained beyond the period of the examination.

1. Wines 1-3 relate to Unit 5 of the WSET Level 4 Diploma in Wines and Spirits. Describe them under the headings below.

WINE 1

Appearance:

Nose:

Palate:

Country of origin: (1 mark)

Assessment of quality: (4 marks)

WINE 2

Appearance:

Nose:

Palate:

Country of origin: (1 mark)

Region of origin: (1 mark)

Assessment of quality: (4 marks)

[TURN OVER

WINE 3

Appearance:

Nose:

Palate:

Country of origin: (1 mark)

Region of origin: (1 mark)

Assessment of quality: (4 marks)

Answer the question below on the lined paper provided.

2. In relation to sparkling wines, write about each of the following:

- | | | |
|----|--|------------|
| a) | Champagne village classification | (25 marks) |
| b) | Sparkling wine production in South America | (25 marks) |
| c) | The use of aromatic grape varieties | (25 marks) |