

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

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Please complete the registration details below clearly in BLOCK CAPITALS.

NAME OF EXAMINATION APP			DATE									
APP NUMBER				CAND	IDATE	ENUN	ЛВER					

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.

WINE 1		
Appearance:		
Nose:		
Palate:		
Country of origin: (1 mark)		
country of origin. (2 mark)		
Assessment of quality: (4 marks)		

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

1.

them under the headings below.

WINE 2
Appearance:
Nose:
Palate:
Country of origin: (1 mark)
Region of origin: (1 mark)
Assessment of quality: (4 marks)

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.

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

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

2.