

UNIT 6: FORTIFIED WINES	MARCH 2016
OF THE WORLD	14.30-15.35
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	IDAT	ENUN	∕IBER			

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.

them under the headings below.	
WINE 1	
Appearance:	
Nose:	
Palate:	
Country of origin: (1 mark)	
Country of origin. (1 mark)	
Region of origin: (1 mark)	
A	
Assessment of quality: (5 marks)	

Wines 1-3 relate to Unit 6 of the WSET® Level 4 Diploma in Wines and Spirits. Describe

1.

WINE 2	
VVIIVE Z	
Appearance:	
, Appearameer	
Nose:	
Dalata	
Palate:	
Country of origin: (1 mark)	
Region of origin: (1 mark)	
Assessment of quality: (5 marks)	

WINE 3
Appearance:
Nose:
Palate:
Country of origin: (1 mark)
Region of origin: (1 mark)
Assessment of quality: (5 marks)
Answer the question below on the lined paper provided.
Answer the question below on the linea paper provided.

2. In relation to fortified wines, write about each of the following: The maturation of Port in bottle a)

The biological ageing of Sherry b)

(25 marks) (25 marks)

(25 marks)

Grenache c)