

UNIT 3: LIGHT WINES OF THE WORLD	JANUARY 2016 13.30–16.30
THEORY EXAMINATION	EUROPE & AFRICA

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Please complete the registration details below clearly in BLOCK CAPITALS.

NAME OF EXAMINATION APP	DATE								
APP NUMBER <table border="1" style="display: inline-table; vertical-align: middle;"><tr><td> </td><td> </td><td> </td><td> </td></tr></table>					REGISTRATION NUMBER <table border="1" style="display: inline-table; vertical-align: middle;"><tr><td> </td><td> </td><td> </td><td> </td></tr></table>				

INSTRUCTIONS FOR CANDIDATES

- You must answer FIVE questions in total, **ONE** from Section A and **FOUR** from Section B. Tick the boxes below to indicate the questions you have answered.

Section A	
Q1	

and

Section B			
Q2		Q5	
Q3		Q6	
Q4		Q7	

- All questions carry 100 marks. Where questions are sub-divided all sections carry equal weighting unless otherwise indicated. You have 3 hours to complete the examination.
- You may NOT refer to notes or any other reference material during the examination.
- Start your response for each question on a new sheet of paper. Use both sides and continuation sheets as necessary.
- Mark each sheet you use with your four-digit registration number and the question number in the spaces provided.

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.

SECTION A
Compulsory Question

1. With reference to grape growing and winemaking, describe the method of production and resulting style of wine for each of the following:
 - a) Hunter Valley Semillon
 - b) Amarone della Valpolicella
 - c) Mosel Riesling Kabinett

(Each wine carries equal weighting)

SECTION B
Answer FOUR questions

2. Is Grenache Noir (Garnacha Tinta) more successful as a blended or varietal wine? Illustrate your answer with examples from around the world.

(An essay format is COMPULSORY for this question)

3. Account for the diversity of wines produced in the Loire Valley. (70% weighting) What are the challenges of selling these wines outside France? (30% weighting)

4. With reference to wine production in South America write about FIVE of the following:

- a) Leyda
- b) Irrigation
- c) Torrontés
- d) Maule
- e) Carmenère
- f) Uruguay

(Each section carries equal weighting)

5. The quality of Spanish white wines has improved significantly. Discuss the progress made with reference to THREE Spanish white grape varieties.
6. Describe how Chardonnay produces different styles of wine around the world with reference to:
- a) the vineyard
 - b) winemaking techniques
 - c) market trends

(Each section carries equal weighting)

7. With reference to the wines of Germany, Austria or Hungary as appropriate, write about FIVE of the following:
- a) Silvaner
 - b) Grosses Gewächs
 - c) Weinviertel
 - d) Süssreserve
 - e) Furmint
 - f) Rheingau

(Each section carries equal weighting)