



UNIT 5: SPARKLING WINES OF THE WORLD	MARCH 2016 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 <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)

Grape variety/ies: (1 mark)

Assessment of quality: (4 marks)

## WINE 2

Appearance:

Nose:

Palate:

Country of origin: (1 mark)

Grape variety/ies: (1 mark)

Assessment of quality: (4 marks)

### WINE 3

Appearance:

Nose:

Palate:

Country of origin: (1 mark)

Grape variety/ies: (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) | Pruning systems in Champagne | (25 marks) |
| b) | Cava rosado                  | (25 marks) |
| c) | Clairette de Die             | (25 marks) |