



UNIT 6: FORTIFIED WINES OF THE WORLD	NOVEMBER 2017 14.30-15.35
TASTING & THEORY EXAMINATION	ASIA & AUSTRALASIA

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*Please complete the registration details below clearly in BLOCK CAPITALS.*

NAME OF EXAMINATION APP	DATE
APP NUMBER  <input type="text"/> <input type="text"/> <input type="text"/> <input type="text"/>	CANDIDATE NUMBER  <input type="text"/> <input type="text"/> <input type="text"/> <input type="text"/> <input type="text"/> <input type="text"/> <input type="text"/> <input type="text"/>

### 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 6 of the WSET Level 4 Diploma in Wines and Spirits. Describe them under the headings below.

### WINE 1

Appearance:

Nose:

Palate:

Style within the category: *(2 marks)*

Explain how maturation defines the style of this wine: *(5 marks)*

**WINE 2**

Appearance:

Nose:

Palate:

Style within the category: *(2 marks)*

Explain how maturation defines the style of this wine: *(5 marks)*

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### WINE 3

Appearance:

Nose:

Palate:

Style within the category: *(2 marks)*

Explain how maturation defines the style of this wine: *(5 marks)*

Answer the question below on the lined paper provided.

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

- a) The role of climate in Sherry production *(25 marks)*
- b) Languedoc-Roussillon *(25 marks)*
- c) Tawny Port with an indication of age *(25 marks)*