



UNIT 3: LIGHT WINES OF THE WORLD	JANUARY 2019 10.00–11.00
TASTING EXAMINATION Paper 1: Question 1	ALL APPS

This question paper remains the property of the Wine & Spirit Education Trust and must be returned after the examination. **FAILURE TO RETURN THIS QUESTION PAPER WILL RESULT IN DISQUALIFICATION.**

Please insert your four-digit registration number below.

REGISTRATION NUMBER	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>
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INSTRUCTIONS FOR CANDIDATES

- Write your responses for **Wines 1–3** in the spaces provided on this question paper.
- You may NOT refer to notes or any other reference material during the examination.
- 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.

Wines 1–3 are made wholly or predominantly from the same grape variety. Describe each wine under the headings below and identify the grape variety in the space provided, giving reasons for your choice.

WINE 1

Appearance:

Nose:

Palate:

Country and region of origin: (2 marks)

Assessment of quality: (5 marks)

Readiness for drinking/potential for ageing: (3 marks)

WINE 2

Appearance:

Nose:

Palate:

Country of origin: (2 marks)

Assessment of quality: (5 marks)

Readiness for drinking/potential for ageing: (3 marks)

WINE 3

Appearance:

Nose:

Palate:

Country and region of origin: (2 marks)

Assessment of quality: (5 marks)

Readiness for drinking/potential for ageing: (3 marks)

GRAPE VARIETY FOR WINES 1–3: (5 marks)

REASONS FOR YOUR CHOICE OF GRAPE VARIETY: (5 marks)