

Susie and Peter's Wine School
MW Student Course 5th-7th May 2012

1.) Wines 1 – 6 are all made wholly or predominantly from the same single grape variety, from six different countries.

For all six wines:

a) Identify the grape variety, drawing evidence from all the wines. (24 marks)

For each wine:

b) Identify the origin as closely as possible. (6 x 8 marks)

c) Comment on quality, with specific reference to oak and capacity to age. (6 x 8 marks)

d) Consider the commercial potential. (6 x 5 marks)

2.) Wines 7 and 8 are both blends from the same region of origin and from the same vintage.

For each wine:

a) Identify the grape varieties and origin as closely as possible. (2 x 10 marks)

For both wines:

b) Comment on quality within the context of the region of origin. (20 marks)

c) Identify the vintage, giving reasons, and comment on each wine's state of maturity. (10 marks)

3.) Wines 9 – 12 are a mixed bag. Each comes from a different country and a different (predominant) grape variety.

For each wine:

a) Identify the predominant grape variety and region of origin as closely as possible. (4 x 10 marks)

b) Comment on the level of quality. (4 x 8 marks)

c) Discuss the winemaking, with particular reference to the use (or not) of oak. (4 x 7 marks)

Tasting Paper 2 – give reasons for your answers wherever possible