

**Susie and Peter's Wine School**  
MW Student Course 5<sup>th</sup>-7<sup>th</sup> May 2012

**1.) Wines 1 – 4 are from four different countries. Two are from Europe and two from outside Europe.**

**For all four wines:**

- a) Comment on the wines as a set, with particular reference to their regions of origin, quality and commercial appeal. (100 marks)

**2.) Wines 5 and 6 are from the same region of origin.**

**For both wines:**

- a) Identify the region of origin. (12 marks)
- b) Comment on the methods of production. (14 marks)
- c) Compare the style and quality of the two wines, within the context of the region of origin. (20 marks)

**For each wine:**

- d) State the alcohol to the nearest degree. (2 x 2 marks)

**3.) Wines 7 and 8 are from the same region of origin.**

**For both wines:**

- a) Identify the region of origin as closely as possible. (14 marks)
- b) Comment on the methods of production. (16 marks)
- c) Compare the quality of the two wines, within the context of the region of origin. (20 marks)

**4.) Wines 9 – 12 are a mixed bag.**

**For each wine:**

- a) Quantify the level of residual sugar in grammes per litre. (4 x 2 marks)
- b) State the alcohol to the nearest degree. (4 x 2 marks)
- c) Comment on the method of production, with specific reference to botrytis, if relevant. (4 x 12 marks)
- d) Identify the origin as closely as possible. (4 x 9 marks)

**Tasting Paper 3 – give reasons for your answers wherever possible**