



CAPE WINE MASTER BRANDY TASTING EXAMINATION

1. Brandies 1, 2 and 3 are from the same production method.

For EACH Brandy:

- a. Give a full tasting note for each brandy, comparing tasting notes and how each brandy should be enjoyed. (3x6)
- b. List the age, origin and grape varieties used in each brandy. Give reasons for your answers. (3x6)
- c. Briefly describe the distillation method and legislation for this style. (4)
- d.

[Sub Total: 40 marks]

1. **Durbanville Hills 10-Year-old Merlot Potstill Brandy**
2. **The Inventer XO Rosso Potstill Brandy**
3. **Rust en Vrede Estate Cabernet Sauvignon Potstill Brandy**

1. Brandies 4, 5, 6, 7 and 8 are from the same country.

For EACH Brandy:

- a. Give a full tasting note for each brandy, comparing tasting notes and how each brandy should be enjoyed. (5x6)
- b. Identify the classification, age of the Brandy and the distillation method used. Give reasons for your answers. (5x6)

[Sub Total: 60 marks]

1. **Fish Eagle Brandy**
2. **Joseph Barry Muscat Brandy**
3. **Van Ryn's 12-Year-Old Potstill Brandy**
4. **Richlieu 10-Year-Old Potstill Brandy**
5. **Klipdrift Export Blended Brandy**

3. Brandies 9, 10 and 11

For EACH Brandy:

- a. Give full tasting notes for each brandy, comparing tasting notes and how each brandy should be enjoyed. (17)
- b. Identify the country of origin for each and give reasons. (3x4)
- c. Describe the cultivars, production methods and age. (3x7)

[Sub Total: 50 marks]

1. **Cognac Frapin VSOP**
2. **Lafontan Armagnac 12-Year-Old**
3. **Adega Velha 6-Year-Old**

GRAND TOTAL: 150 marks