



CAPE WINE MASTER EXAMINATION

THEORY: BRANDY & OTHER DISTILLED & FERMENTED BEVERAGES

30 October 2023

Total marks: 200

Time: 3 hours

CWM Registration number:

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INSTRUCTIONS TO CANDIDATES:

- Write **ONLY** your CWM registration number and the language in which you are answering this examination on your answer book.
- Read the questions carefully and answer only what is asked.
- The length of an answer should be in proportion to the number of marks available.
- You may answer in point form, if you wish, and present answers in table format where appropriate.
- Examinations must be written in PEN and not pencil.
- Illegibly written answers cannot be marked.
- Please switch off cellular phones for the duration of the examination.
- Note: no one may leave the room within the first half hour, or the last half hour.

INSTRUCTIONS FOR THEORY: BRANDY & OTHER FERMENTED & DISTILLED BEVERAGES

- **All 2 Sections MUST be answered**
- **You are advised to read each question carefully BEFORE answering.**
- **You must write your REGISTRATION NUMBER on EACH answer sheet.**

Section A: Grape derived products 140 marks

Section B: Other distilled beverages 60 marks

TOTAL PAPER: 200 marks

SECTION A: Grape derived products

1. Give a full definition of distillation (5)
2. Name and give age statements of 3 South African brandies made with RED grape varieties. (6)
3. Describe the 4 main fraction groups in an alcoholic liquid based on their boiling points. (10)
4. Explain the following:
 - a. Age claims or lack thereof on South African brandy (2)
 - b. The difference between South African pot still brandy and cognac (8)
5. Describe the use of lees in the production of cognac with particular reference to house style. (6)
6. What do esters contribute to the final spirit? (5)
7. Name 5 outputs of yeast. (5)
8. What effect does humidity have on the maturation of brandy? (5)
9. Describe the wood management approaches a cognac distiller can take in order to determine the style and quality of the final product. (15)
10. You are a distiller and have a container that has a volume of fermented alcoholic wine that is 10% abv. Describe the procedure, equipment, aims and outputs to:
 - a. Raise the level of the alcohol to 38% abv
 - b. Get as close as possible to collecting all of the ethanol from the original liquid. (25)
11. Describe solera as a process for ageing and give examples to illustrate use. (10)
12. You are a premium wine producer in South Africa aiming to introduce a brandy priced at R1500 to your portfolio within a three year time frame. Describe the process you would undertake giving your rationale and objectives for each step of your planning. (11)
13. Describe the grape varieties, origin of the grapes, different grades of distillate, styles and maturation of Brandy de Jerez. (15)
14. a. Name 3 international brandy competitions
b. What benefit is derived by entering competitions? (6)
15. Describe the effect & interaction of sulphur in brandy production. How is this managed? (6)

[Sub Total: 140 marks]

SECTION B: Other distilled beverages

1. Describe the production of Baiju with reference to origin, raw material, requirements, distillation, aging and classification. (20)
2. Name 3 types of nut-based liqueurs, with commercial examples of each. (6)
3. Low and No alcohol spirits are gaining traction in the beverage world. Describe the methods of production. (9)
4. Name and describe 5 methods of adding flavour to a spirit. (15)
5. Describe the production of Bitters, including raw materials, classification of styles and a brand example of each. (10)

[Sub Total: 60 marks]

GRAND TOTAL: 200 Marks