



CAPE WINE MASTER EXAMINATION

BRANDY & GRAPE DISTILLED PRODUCT TASTING

Total marks:150

7 November 2024

Time: 2 hours

INSTRUCTIONS TO CANDIDATE:

- 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.
- Examinations must be written in PEN and not pencil.
- Illegibly written answers cannot be marked.
- Examination question paper, answer books and any rough paper must be handed in to the invigilator at the end of the examination.
- Please switch off cell phones for the duration of the examination.

INSTRUCTIONS FOR BRANDY TASTING EXAM

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

Question 1:	3 brandies	58 marks	45 minutes
Question 2:	5 brandies	50 marks	45 minutes
Question 3:	3 brandies	42 marks	30 minutes

TOTAL PAPER **150 marks**

QUESTION 1

Products 1, 2 and 3 are from the same distillation method.

For EACH Product:

- Give full tasting notes on each product, and how each product should be enjoyed. (3x6)
- List age, origin and grape varieties used, give reasons for your answers. (3x6)
- Briefly describe the distillation method and legislation. (8)
- Arrange the products from **youngest** to **oldest** in number order. (7)
- Arrange the products from **lowest abv** to **highest abv** in number order. (7)

[Sub Total: 58 marks]

FLIGHT 1 :			
No	Country	Producer	Style
1	France	Bisquit	VSOP
2	South Africa	Boschendal	XO
3	South Africa	Boplaas	8 Year Old

QUESTION 2

Referring to products 4, 5, 6, 7 and 8

For EACH Product:

- Give full tasting notes for each product and suggest how each should be enjoyed. (5x6)
- Identify the origin, classification and the distillation method used, give reasons for your answers. (5x4)

[Sub Total: 50 marks]

FLIGHT 2 :			
No	Country	Producer	Style
4	South Africa	Van Ryn	10 YO
5	South Africa	Musgrave	Copper Black Honey
6	South Africa	Dalla Cia	Muscat grappa
7	South Africa	Richlieu	10 YO
8	South Africa	Klipdrift	Export

QUESTION 3

Referring to **products 9, 10 and 11**

For EACH Product:

- a. Give full tasting notes for each product, comparing tasting notes and how each product should be enjoyed. (3x6)
- b. Identify the origin and give reasons. (3x4)
- c. Describe the grape cultivars, production methods and age. (3x4)

[Sub Total: 42 marks]

FLIGHT 3 :			
No	Country	Producer	Style
9	France	Lafontan	Napolean Armagnac
10	South Africa	Joseph Barry	Muscat
11	Portugal	Adega Velha	6 Year Old

TOTAL 150 marks