



CAPE WINE MASTER TASTING EXAMINATION

SPARKLING WINES

Total marks: 120

Monday, 4 November 2024

Time: 2 hours

INSTRUCTIONS TO CANDIDATES:

- Please ensure that you have signed the exam register.
- Please write your CWM registration number on every page.
- Read the questions carefully and answer only what is asked.
- Please number your answers clearly to correspond with the questions.
- The length of an answer should be in proportion to the number of marks available.
- Please use a pen if writing your exam by hand.
- Please write clearly. Illegibly written answers cannot be marked.
- If typing, please ensure that your device is disconnected from wifi after downloading the word document answer sheet.
- No copying and pasting is allowed for typed answers.
- Typed answer sheets must be emailed to the invigilator withing 10 minutes of finishing. Candidates may not leave until the invigilator has confirmed receipt of their paper.
- Examination question papers, answer books and any rough paper must be handed in to the invigilator at the end of the examination.
- Please switch off cell phones and other electronic devices for the duration of the examination.

Answer all 3 (three) questions for 120 marks.

Question 1:	2 wines	30 marks	30 minutes
Question 2:	4 wines	45 marks	45 minutes
Question 3:	4 wines	45 marks	45 minutes
TOTAL PAPER	10 wines	120 marks	120 minutes

QUESTION 1

30 minutes

Wines 1 and 2 are from the same country and both are made using the traditional method.

- Identify the mutual country and regional origins of each wine as closely as possible giving reasons from your tasting notes. (6)
- Name the grape variety or varieties for each wine giving reasons and mention the role that they play in the cuvée. (6)
- Compare the wines in table form focussing on organoleptic stylistic differences in character with evidence from your tasting notes and possible reasons for the contrasts. (10)
- Comment on the quality, age and potential of each wine. (8)

[SUB TOTAL 30 MARKS]

FLIGHT 1: EFFECT OF TIME ON LEES					
No	Country	Region	Producer	Varieties	Vintage
1	South Africa	Stellenbosch Western Cape	Simonsig Kaapse Vonkel Brut	48% Chardonnay 49% Pinot Noir 2,4% Pinot Meunier 0,6 % Pinot Blanc	2022
2	South Africa	Helderberg Stellenbosch	Lourensford Cuvée 124	87% Chardonnay, 13% Pinot Noir	2011

QUESTION 2

45 minutes

Wines 3,4,5 and 6 are from the same region of the country and are made with the same grape variety in different methods of sparkling wine production.

- Identify the country, the region and the grape variety common to all 4 wines with evidence from your tasting notes. (9)
- Identify the production method for each wine. (4)
- Describe how the bubbles are formed in each method. (16)
- How has the method used influenced the quality and character of each wine? (8)
- Score each wine and suggest an average retail selling price. (8)

[SUB TOTAL 45 MARKS]

FLIGHT 2 : SAME VARIETY, SAME COUNTRY, DIFFERENT METHODS				
#	Origin	Producer	Method	Vintage
3	SA, Stellenbosch	Mulderbosch	Chenin Blanc carbonated	2021
4	SA, Stellenbosch	De Morgenzon	Chenin Blanc Cap Classique	2021
5	SA, Stellenbosch	Stellenrust Magnifico	Chenin Blanc Charmat	NV
6	SA, Stellenbosch	Ken Forrester	Chenin Blanc Ancestrale	2021

QUESTION 3

45 minutes

Wines 7, 8, 9 and 10 are from different countries, made in various methods of sparkling wine production, using various different grape varieties and in various different styles.

Refer to EACH wine, one by one, giving reasons from your tasting notes to substantiate each answer:

- Identify the origin as closely as possible. (8)
- Identify the method of production. (4)
- Comment on the colour and method that was likely used to obtain it. (8)
- Identify the grape variety/ies used with evidence from your tasting notes. (9)
- Identify the style of each wine and estimate the dosage. (8)
- Comment on the commercial positioning of each wine and give an average retail selling price based on your conclusions. (8)

[SUB TOTAL 45 MARKS]

FLIGHT 3 : ROSÉ - EFFECT OF DOSAGE, VARIOUS METHODS, DIFFERENT COUNTRIES					
No	Country	Region	Producer	Varieties	Vintage
7	France	Champagne	Champagne Billecart Salmon Rosé Brut	40% Chardonnay (1er cru) 30% Pinot Noir (Valle del la Marne) 30% Pinot Meunier (Epernay)	NV
8	Spain	Penendes	Vilanau Barcelona Rosé Delicat Organic DO Cava Brut	85% Garnacha 15% Pinot Noir	NV
9	Italy	Veneto	Pirani Millesimate Prosecco Rosé Prosecco DOC Extra Dry	85% Glera; 15% Pinot Noir	NV
10	South Africa	Western Cape	JC Le Roux La Fleurette carbonated Doux	60% Sauvignon Blanc 30% White Muscadel 5% Pinotage and 5% Shiraz	NV

//TOTAL 120 MARKS