



Institute of Cape Wine Masters

DISCOVERING WINE

CAPE WINE MASTER TASTING EXAMINATION

SWEET & FORTIFIED TASTING EXAM

Total marks: 150

Wednesday, 6 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 and shall be negatively marked.
- 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 3 (three) questions for 150 marks.

Question 1:	5 wines	85 marks	70 minutes
Question 2:	2 wines	25 marks	20 minutes
Question 3:	3 products	40 marks	30 minutes
TOTAL PAPER	10 products	150 marks	120 minutes

Question 1

70 minutes

Please maintain correct numbering of the wines: i.e. Wine 1 a, or Wine 1 b etc.)

Wines 1, 2, 3, 4 and 5 are all different styles of either sweet and/or fortified wines. For each wine, answer the following:

- a) Give tasting notes of each wine, clearly identifying the style of wine. Give an indication of the residual sugar (RS) of each wine. An interval of 2 g/l either side will be accepted. (5x8 = 40)
- b) State the possible grape variety/varieties of each wine, giving reasons. (5x4 = 20)
- c) Identify the region of each wine, stating reasons. (5x3 = 15)
- d) Give a commercial evaluation and position of wine 1, stating the price point. (2)
- e) Give a quality assessment of Wine 3. (6)
- f) How would one enjoy/drink wine 5? (1)

[SUB TOTAL: 85 marks]

FLIGHT 1 :					
No	Country	Region	Producer	Style	Vintage
1	South Africa	Stellenbosch	Simonsig Jamala	Special Late Harvest	2024
2	South Africa	Constantia	Klein Constantia	Natural Sweet	2021
3	South Africa	Stellenbosch	Ken Forrester T	Noble Late Harvest	2020
4	South Africa	Calitzdorp	Boplaas Cape Tawny	Port style	NV
5	South Africa	Western Cape	Sedgewicks Old Brown Sherry	Sherry style	NV

Question 2

20 minutes

With reference to wines 6 and 7:

- a) Contrast and compare wines 6 and 7 comprehensively, stating the residual sugar as well. Write your answer in table format. (2x10 = 20)
- b) Comment on the quality of Wine 7. (5)

[SUB TOTAL: 25 marks]

FLIGHT 2 :					
No	Country	Region	Producer		Vintage
6	France	Bordeaux, Barsac	Chateau Doisy Daene	Sauternes	2020
7	Hungary	Tokaji Aszu	Oremus 5 Puttonyos	Tokaji	2013

Question 3

30 minutes

For each wine 8,9 and 10:

- a) Write notes on each wine, by number, to highlight the specific style, structure of the wine, origin, grape varieties, and quality. (3x10 = 30)
- b) Estimate the residual sugar (RS) of each wine. (3x2 = 6)
- c) Make notes on the quality of wine 8. (4)

[SUB TOTAL: 40 marks]

FLIGHT 3 :					
No	Country	Region	Producer		Vintage
8	South Africa	Calitzdorp	De Krans	Cape Vintage	2017
9	Portugal	Douro	Offley Tawny	Portuguese Tawny	NV
10	Portugal	Douro	Ferreira Ruby	Portuguese Ruby	NV

//TOTAL : 150 marks