



CAPE WINE MASTER EXAMINATION

THEORY: BRANDY & OTHER DISTILLED & FERMENTED BEVERAGES

30 October 2024

Total marks: 200

Time: 3 hours

INSTRUCTIONS TO CANDIDATES:

- Please ensure that you have signed the exam register.
- Please write your CWM registration number on every page.
- 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 within 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.
- You may leave the room within the first half hour, or the last half hour.
- 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.
- Answer all questions in Section A & B for 200 marks.

ANSWER ALL QUESTIONS		
Section A Answer questions 1-13		/140 marks
Section B Answer questions 1-8		/60 marks
TOTAL:		/200 marks

SECTION A | BRANDY

1. Give a full definition of distillation. (5)
2. Describe the use of lees in the production of cognac with particular reference to house style. (6)
3. Describe the four groups of fractions in a fermented alcoholic liquid according to their boiling points. (10)
4. How does a distiller use the cuts to shape the style of the spirit? Describe inclusions, exclusions and reasons for the decision. (10)
5. Describe the immediate post-distillation period of cognac. (20)
6. Describe the age statements of Brandy de Jerez. (6)
7. a. Name the registered areas for the production of Cognac (6)
b. Define *Fine Champagne* cognac (2)
8. Explain the following:
 - a. Age claims or lack thereof on S.A brandy (2)
 - b. The difference between SA pot still brandy and cognac (8)
9. Imagine 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. (10)
10. Describe the impact of choices relating to the design and use of an oak vessel for the maturation of brandy. (17)
11. You are a distiller making a pot still brandy using the double pot still distillation method:
 - a. What is the principal aim of first distillation and how is it achieved? (6)
 - b. What are the outputs of the first distillation? (6)
 - c. What are the outputs of the second distillation and how are these achieved? (10)

// SECTION A | BRANDY CONTINUED

12. List the allowed additions to brandy according to the Liquor Act 60 of 1989, as well as legal limits where required. (10)
13. Describe Armagnac Blanche with reference to founding date of appellation, raw material, style, aging regime. (6)

[Sub-Total : 140 marks]

SECTION B | DISTILLED & FERMENTED BEVERAGES

1. Which raw materials are used in the production of Caribbean Rum? (3)
2. Describe Cuban Rum with reference to the raw materials, distillation, post-distillation, labelling terminology. (10)
3. Describe the legal requirements for compound, infused and distilled gin in South Africa (10)
4. The Hebridean island of Islay is renowned for the singular flavour of its whisky. Discuss what sets this island's distilled spirit apart from other Scottish whiskies; name FOUR of the current NINE distilleries and also name the taste descriptors associated with this island's whiskies. (10)
5. Define New Make Spirit? (5)
6. List the countries of origin and raw materials of the following products:
- a. Akvavit (2)
 - b. Soju (2)
 - c. Shoschu (2)
 - d. Baijiu (2)
 - e. Raki (2)
7. Name the different types of liqueurs and an example of each. (8)
8. Name 2 finishes used in South African whisky and give a commercial example of each (4)

[Sub-Total : 60 marks]

// TOTAL PAPER : 200 marks