Level 3 Award in Wines mock tasting exam

**Instructions for candidates**

* For this examination you must describe and assess two still wines, one white and one red
* You may assess the wines in any order
* Write your descriptions and conclusions in the spaces provided
* You may NOT refer to notes or any other reference material (including the SAT)
* You have 30 minutes to complete the examination
* The marking keys are available online here: bit.ly/wine-lists-and-marking-keys

**A qr code on a white background

Description automatically generated**

**White Wine**

**Describe and assess the wine under the following headings**.

**Appearance** **2 Marks**

|  |  |
| --- | --- |
|  |  |

**Nose** *For aroma descriptors there are a maximum of 5 marks available. Think in*

*terms of primary, secondary and tertiary as appropriate.* **7 Marks**

|  |  |
| --- | --- |
|  |  |

### Palate *For flavour descriptors there are a maximum of 3 marks available. Think in*

*terms of primary, secondary and tertiary as appropriate.* **9 Marks**

|  |  |
| --- | --- |
|  |  |

**Assessment of quality 1 Mark**

|  |  |
| --- | --- |
|  |  |

**Readiness for drinking 1 Mark**

|  |  |
| --- | --- |
|  |  |

**Total 20 marks**

|  |
| --- |
|  |

**Red Wine**

**Describe and assess the wine under the following headings**.

**Appearance 2 Marks**

|  |  |
| --- | --- |
|  |  |

**Nose** *For aroma descriptors there are a maximum of 5 marks available. Think in*

*terms of primary, secondary and tertiary as appropriate.* **7 Marks**

|  |  |
| --- | --- |
|  |  |

### Palate *For flavour descriptors there are a maximum of 3 marks available. Think in*

*terms of primary, secondary and tertiary as appropriate.* **10 Marks**

|  |  |
| --- | --- |
|  |  |

**Assessment of quality 1 Mark**

|  |  |
| --- | --- |
|  |  |

**Readiness for drinking 1 Mark**

|  |  |
| --- | --- |
|  |  |

**Total 21 marks**

|  |
| --- |
|  |

**TOTAL MARKS FOR BOTH WINES\_\_\_\_\_\_\_\_\_\_\_\_\_**