APPRENTI DU VIN

WSET Level 4 Diploma — D5: Fortified Wines

Paper 02

Time allowed: 120 minutes
Pass mark: 55%
Structure: Essay Paper: 4 questions; Tasting: 2 questions

Instructions

This examination consists of a theory paper and a tasting paper. The theory paper contains 4 essay questions to be completed in 90 minutes. The tasting paper requires tasting notes on 2 wines in 30 minutes. A combined score of 55% or higher is required to pass.

Essay Paper

Time allocation: 90 minutes

1. Discuss the role of flor in shaping the styles of Sherry produced in the Jerez region. Explain how biological aging differs from oxidative aging, and analyse how these processes create the spectrum of Sherry styles from Fino to Palo Cortado.

(20 marks)

Support your answer with specific examples. Use clear paragraphs.

2. Explain why Madeira is often described as the most resilient and long-lived of all wines. Discuss the production techniques that contribute to this durability, and assess Madeira's current position in the fine wine market.

(20 marks)

Support your answer with specific examples. Use clear paragraphs.

3. Analyse the commercial challenges currently facing the fortified wine category. With reference to Port, Sherry, and Madeira, discuss the factors driving decline in consumption and evaluate the strategies producers are adopting to secure the category's future.

(20 marks)

Support your answer with specific examples. Use clear paragraphs.

4. Compare and contrast the aging philosophies behind Ruby and Tawny Port. Discuss how each style is produced, the role of wood aging versus bottle aging, and the implications for quality, longevity, and market positioning.

(20 marks)

Support your answer with specific examples. Use clear paragraphs.

Tasting

Time allocation: 30 minutes

5. You are presented with a 10-year-old Madeira Verdelho produced using the canteiro method. Using the WSET Diploma Systematic Approach to Tasting (SAT), write a complete tasting note covering appearance, nose, palate, and an assessment of quality and readiness for drinking. Justify your conclusions with specific sensory evidence.

(25 marks)

Support your answer with specific examples. Use clear paragraphs.

6. You are presented with a Fino Sherry from Sanlúcar de Barrameda (Manzanilla) that has aged for 4 years under flor. Using the WSET Diploma Systematic Approach to Tasting (SAT), write a complete tasting note covering appearance, nose, palate, and an assessment of quality and readiness for drinking. Justify your conclusions with specific sensory evidence.

(25 marks)

Support your answer with specific examples. Use clear paragraphs.