**STAGE 1 ASSESSMENT 2019**

**PRACTICAL PAPER**

**Question 1**

Wines 1-3 all come from the same country.

For each wine:
  a) Identify the origin as closely as possible, and the grape variety(ies). (3 x 10 marks)
  b) Comment on the method of production, focusing on the key elements that determine the wine's style (3 x 7 marks)
  c) Comment on the commercial potential. (3 x 8 marks)

**Question 2**

Wines 4-6 are all made from the same single grape variety but come from three different countries.

With reference to all three wines:
  a) Identify the grape variety. (21 marks)

For each wine:
  b) Identify the origin as closely as possible. (3 x 8 marks)
  c) Comment on quality within the context of origin, with specific reference to capacity to age. (3 x 10 marks)

**Question 3**

Wines 7-10 are made from grape varieties associated with Bordeaux. Each wine is from a different country and from a different single or predominant (minimum 90%) grape variety.

For each wine:
  a) Identify the origin as closely as possible and the predominant grape variety. (4 x 12 marks)
  b) Comment on style, quality and commercial appeal. (4 x 13 marks)

**Question 4**

Wines 11-12 are from different countries.

For each wine:
    a) Comment on quality, with specific reference to the method of production.
        (2 x 12 marks)
    b) Identify the origin as closely as possible. (2 x 9 marks)
    c) Specify the alcohol level in % abv. (2 x 2 marks)
    d) Specify the residual sugar level in g/l. (2 x 2 marks)

1.      Sparkling Shiraz, the Tight Cluster, Magpie Estate, 2012. Barossa Valley, Australia
        (13.5%)
2.      Grand Vintage, Arras, 2008. Tasmania, Australia (12.5%)
3.      Pink Muscat, Stella Bella, 2017. Margaret River, Australia (7.2%)
4.      Ried Steinertal Riesling, Smaragd, F X Pichler, 2016. Wachau, Austria (13%)
5.      Watervale Riesling, Mount Horrocks, 2018. Clare Valley, Australia (12.5%)
6.      Rudesheimer Magdalenkreuz Riesling, Spätlese, Leitz, 2017. Rheingau, Germany (8%)
7.      Domaine Filliatreau, 2017. Saumur-Champigny, Loire, France (13.5%)
8.      Malbec, Q, Zuccardi, 2016. Valle de Uco, Mendoza, Argentina (14%)
9.      Carmenère, Gran Reserva Medalla Real, Santa Rita, 2016. Colchagua, Chile (14%)
10.     Cabernet Sauvignon, Pine Ridge, 2015. Napa Valley, USA (15%)
11.     Blue Label, 5 Puttonyos Aszu, Royal Tokaji, 2013. Tokaji, Hungary (11%)
12.     Grande Reserve, Domaine Pouderoux, NV. Maury, Roussillon, France (15.5%)

**THEORY PAPER**

TWO questions to be answered, ONE from Section A and ONE from Section B

**Section A**

1. Can Cabernet Sauvignon and Riesling be successful in the same location? **(Paper 1)**

**Section B**

2. Have supermarkets been a positive or negative force for mainstream consumers around the globe? **(Paper 4)**
3. Why and how should wine be stabilised before bottling? **(Paper 2)**