

WSET Level 3 Award in Wines mock tasting exam

Instructions (please read carefully)

- This pack contains six wines divided into three mock exams
- For each examination you must describe and assess two still wines, one white and one red
- You may assess the wines in any order
- The three mock exams are divided as following:
 - Mock A (Wines 1 & 2)
 - Mock B (Wines 3 & 4)
 - Mock C (Wines 5 & 6)
- Write your descriptions and conclusions in the spaces provided
- You may **NOT** refer to notes or any other reference material (including the SAT) during exam conditions
- You have 30 minutes to complete each mock examination
- The marking keys are available through the QR code or link:
bit.ly/3VAGbSq



White Wine

Describe and assess the wine under the following headings.

Appearance **2 Marks**

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Nose *For aroma descriptors there are a maximum of 5 marks available.
Think in terms of primary, secondary and tertiary as appropriate.* **7 Marks**

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Palate *For flavour descriptors there are a maximum of 3 marks available.
Think in terms of primary, secondary and tertiary as appropriate.* **9 Marks**

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Assessment of quality **1 Mark**

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Readiness for drinking **1 Mark**

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Total 20 marks

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Red Wine

Describe and assess the wine under the following headings.

Appearance

2 Marks

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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

 	
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Assessment of quality

1 Mark

--	--

Readiness for drinking

1 Mark

--	--

Total 21 marks

TOTAL MARKS FOR BOTH WINES _____

White Wine

Describe and assess the wine under the following headings.

Appearance **2 Marks**

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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**

	
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Assessment of quality **1 Mark**

--	--

Readiness for drinking **1 Mark**

--	--

Total 20 marks

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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 _____

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**

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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

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Nose *For aroma descriptors there are a maximum of 5 marks available.
Think in terms of primary, secondary and tertiary as appropriate.*

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Palate *For flavour descriptors there are a maximum of 3 marks available.
Think in terms of primary, secondary and tertiary as appropriate.*

10 Marks

 	
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Assessment of quality

1 Mark

--	--

Readiness for drinking

1 Mark

--	--

Total 21 marks

TOTAL MARKS FOR BOTH WINES _____