



WSET Level 4 Diploma in Wines and Spirits

TASTING EXAMINATION MARK ALLOCATIONS

Mark Allocations for Examination Wines (Units 3, 5 and 6)

Appearance (2 marks in total)	
Clarity	0 marks
Intensity	1 mark
Colour	1 mark
Other observations	0 marks

Nose (6 marks in total)	
Condition	0 marks
Intensity	1 mark
Aroma characteristics	5 marks

Palate (10 or 12 marks in total)		
	White & rosé wines (including sparkling and fortified)	Red wines
Sweetness	1 mark	1 mark
Acidity	1 mark	1 mark
Tannin level	0 marks	1 mark
Tannin nature	0 marks	1 mark
Alcohol	1 mark	1 mark
Body	1 mark	1 mark
Flavour intensity	1 mark	1 mark
Flavour characteristics	4 marks in total	4 marks in total
Other observations (<i>max 1 mark</i>)		
Finish	1 mark	1 mark

The remaining marks for each examination wine will be allocated to **Conclusions**, as specified on the question paper. Please refer to the Candidate Assessment Guide (Part 2: Tasting) for further guidance.

Mark Allocations for Examination Spirits (Unit 4)

Appearance (2 or 3 marks in total)	
Clarity/brightness	0 marks
Intensity	1 mark
Colour	1 mark
Other observations	1 mark (for aniseed-flavoured spirits only)

Nose (7 marks in total)	
Condition	0 marks
Intensity	1 mark
Aroma characteristics	5 marks
Maturation	1 mark

Palate (9 marks in total)		
Sweetness		1 mark
Alcohol		1 mark
Body		1 mark
Flavour intensity		1 mark
Flavour characteristics		3 marks total
Other observations (<i>max 1 mark</i>)		
Finish	<i>length</i>	1 mark
	<i>nature</i>	1 mark

The remaining marks for each examination spirit will be allocated to **Conclusions** as specified on the question paper. Please refer to the Candidate Assessment Guide (Part 2: Tasting) for further guidance.

WSET Awards

August 2016