Q.1. Classify wines. State and explain the principal wine faults. (5+5=10)

Q.2. The essence of sherry is its blending. Explain the process. State the different styles of the wine. Name four reputed shippers of sherry. (5+3+2=10)

OR

Q.2. Why is Madeira referred to as a 'baked wine'. Explain the different styles of Madeira. (5+5=10)

Q.3. Elucidate the different manufacturing processes of sparkling wine. Give the table of sweetness for champagne. (6+4=10)

OR

State the following:
(a) The major wine regions of Germany.
(b) The wine laws of the country (Germany).
(c) The difference between Hocks and Mosel. (4+4+2=10)

Q.4. With the help of a neat flow diagram, explain the process of beer manufacture. Name four imported beers with their country of origin. (6+4=10)

Q.5. State and explain the basic types of Scotch whisky. How does Irish whisky differ from scotch? What is Bourbon whiskey? (4+3+3=10)
Q.6. Define liqueurs. State and explain the different processes of its manufacture. Name ten liqueurs with their flavour and country of origin. 

\[1+4+5=10\]

OR

What is ‘Proof'? Draw the history of the term. State and explain the different systems of measuring proof. 

\[2+3+5=10\]

Q.7. Write short notes on any two:
(a) Compound Gin
(b) Draft beer
(c) Neutral spirits

\[2\times5=10\]

Q.8. Explain the terms in not more than two sentences (any ten):
(a) Chaptalization
(b) Arrope
(c) Terroir
(d) Brown wine
(e) Chai
(f) Ale
(g) Mistelle
(h) Grande champagne
(i) Tannin
(j) Bouquet
(k) Dunder

\[10\times1=10\]

Q.9. Match the following (any ten):
(a) Chianti
(b) Half and Half
(c) Bodegas
(d) Noble rot
(e) Zinfandel
(f) Speed rail
(g) Straight up
(h) Gin
(i) Mescal
(j) Demerara Rum
(k) Burnt wine
(l) Irish whiskey

(i) Botrytis cinerea
(ii) Containers for bottles
(iii) Neat
(iv) Gusano
(v) Brandy
(vi) Franciscus Sylvius
(vii) Tuscany
(viii) California
(ix) Spain
(x) Guyana
(xi) Bitter ale draught and a pilsner
(xii) Distilled from potatoes
(xiii) Triple distillation

\[10\times1=10\]
Q.10. Fill in the blanks:
(a) The heart of the agave plant is called a __________.
(b) __________ is known as ‘Cognac of Mexico’.
(c) __________ are liqueurs that are served before a meal to whet the appetite.
(d) __________ beers are made by people who consider brewing as much an art form as science.
(e) Traditionally, a 20-ounce pint glass is called a __________.
(f) Grand Marnier is made in the __________ district of France.
(g) The British term for red wines from Bordeaux is __________.
(h) The pre-dominant grape variety in Chianti is __________.
(i) The Scandinavian version of Vodka is often called __________.
(j) A clear, colourless grape spirit, __________ is added to port to arrest fermentation.

(10x1=10)