



THE INSTITUTE OF
MASTERS of WINE

The Institute of Masters of Wine

Master of Wine Examination 2013 (London, Sydney, Napa)

THEORY PAPER 1 - THE PRODUCTION OF WINE – PART 1

Section A

1. What are the most relevant pests and diseases today? Describe their effects and how they should be combated.
2. Many factors can affect flowering and fruit set. Examine what effect these might have on quality and yield.

Section B

3. Why, when and how do enzymes work in the winemaking process?
4. You are tasked with establishing new vineyard sites to produce Chardonnay in Casablanca in Chile and Champagne in France. What would be your major concerns?
5. Critically assess the role of oxygen during vinification up to the completion of the malolactic conversion.
6. Define the effects *Botrytis Cinerea* can have on wine quality and explain the measures a winery should carry out when both white and red grapes have extensive botrytis infection on entering the winery.

THEORY PAPER 2 - THE PRODUCTION OF WINE – PART 2

Section A

1. What would be the main quality control considerations when considering a change from bottling at source to shipping in bulk and bottling elsewhere?
2. To what extent, following the malolactic conversion, can clarity and stability in wine be controlled? **Section B**
3. Write concise notes on FOUR of the following:
 - a) Hydrogen Sulphide
 - b) Volatile Acidity
 - c) Oak chips
 - d) Carboxy Methyl Cellulose
 - e) Isinglass
4. Consider the implications of reducing levels of sulphur dioxide in the post malolactic conversion handling and bulk storage of still wine.
5. “Blending can be an art or a science”. What are the main considerations a winemaker must take into account when blending: a) A middle price point red wine AND b) A good quality non-vintage champagne.
6. Consider the advantages and disadvantages of non oak maturation vessels.

THEORY PAPER 3 - THE BUSINESS OF WINE

Section A

1. What matters more to consumers in today’s wine market: brand, varietal or appellation?
2. How can the role of the intermediaries between producer and on and off-trade retailers be justified? How is it changing?

Section B

3. Assess the role and importance of generic bodies (such as Wine Australia and Wines of Portugal).
4. As a large corporation taking over a family wine business, should you keep the family values alive and, if so, how?
5. How have the recent fluctuations in grape harvest size changed the global supply and demand of wine? How do you see this affecting the wine market in the next 24 months?
6. As an export manager for a medium sized wine estate, what strategies would you employ in the USA, Europe and China?

THEORY PAPER 4 - CONTEMPORARY ISSUES

1. How important is climate change to the global wine market?
2. Is the global wine market too fragmented?
3. Is the golden age for fine wine investment over?
4. How important is it for countries and wine producing regions to have “signature wines”?
5. To what extent is wine consumption healthy? How much is too much?

PRACTICAL PAPER 1

Question 1.

Wines 1 and 2 are from the same country, but from different regions and different single grape varieties.

For each wine:

a) Identify the origin, as closely as possible, and grape variety. (15 marks)

For both wines:

b) Compare and contrast quality and style, with reference to winemaking. (20 marks)

Question 2.

Wines 3 and 4 are from the same country, but from different regions and different single grape varieties.

For each wine:

a) Identify the origin, as closely as possible, and grape variety. (15 marks)

For both wines:

b) Compare and contrast quality and style, with reference to winemaking. (20 marks)

Question 3.

Wines 5 and 6 are from the same country and region, but from different single grape varieties.

For both wines:

a) Identify the origin, as closely as possible, and grape varieties. (30 marks)

b) Compare and contrast quality and style, with reference to winemaking. (20 marks)

Question 4.

Wines 7 and 8 are from the same country and are made from the same single grape variety.

For both wines:

a) Identify the country of origin and grape variety. (25 marks)

b) Compare and contrast quality and style, with reference to winemaking. (25 marks)

Question 5.

Wines 9 -12 are from four different countries. Each wine is made from a different single grape variety.

For each wine:

a) Consider quality and style, with reference to winemaking. (15 marks per wine)

b) Identify the origin, as closely as possible, and grape variety. (10 marks per wine)

1. Vina Gravonia, Lopez de Heredia. 2003, Rioja, Spain
2. Albarino, Granbazan. 2011, Rias Baixas, Spain
3. Gruner Veltliner, Gobelsburger. 2011, Kamptal, Austria
4. Riesling Wachstum Bodenstein Smaragd, Prager. 2011, Wachau, Austria
5. Riesling 'D', Te Whare Ra. 2011, Marlborough, New Zealand
6. Omaka Reserve Chardonnay, Saint Clair. 2011, Marlborough, New Zealand
7. Chenin Blanc, Man Vintners. 2012, Coastal, South Africa
8. Chenin Blanc, De Morgenzon. 2011, Stellenbosch, South Africa
9. Gavi di Gavi, Rovereto, Ernesto Picollo. 2011, Piedmont, Italy
10. Assyrtiko, Sigalas. 2011, Santorini, Greece
11. Gewurztraminer Reserve, Gustave Lorentz. 2011, Alsace, France
12. Chardonnay, Cuvée Sauvage, Franciscan. 2010, Carneros, California

PRACTICAL PAPER 2

Question 1.

Wines 1-2 are from the same region of origin.

For each wine:

a) Identify the specific origin as closely as possible. (15 marks)

For both wines:

b) Compare the quality of the two wines, within the context of the region of origin. (10 marks)

c) Compare the state of maturity, stating the vintage for each wine. (10 marks)

Question 2.

Wines 3-5 are all from the same country of origin, but from different grape variety(ies).

For all three wines:

a) Identify the country of origin. (15 marks)

For each wine:

b) Identify the region of origin and grape variety(ies). (10 marks)

c) Comment on quality in an international context. (10 marks)

Question 3.

Wines 6-9 are all made from the same predominant grape variety, but from four different countries.

For all four wines:

a) Identify the predominant grape variety. (20 marks)

For each wine:

b) Identify the region of origin as closely as possible. (10 marks)

c) Comment on quality within the context of the region of origin, and commercial appeal. (10 marks)

Question 4.

Wines 10-12 are all from different countries.

For each wine:

a) Comment on the most relevant aspects of the method of production. (15 marks)

b) Identify the grape variety(ies) and region of origin, as closely as possible. (10 marks)

1. Rully, Jean-Baptiste Ponsot. 2009, Burgundy, France
2. Vosne Romanée, En Orveaux, Sylvain Cathiard. 2006, Burgundy, France
3. Pinot Noir, Peregrine. 2010, Central Otago, New Zealand
4. Te Kahu, Craggy Range. 2010, Gimblett Gravels, Hawkes Bay, New Zealand
5. Syrah, Elephant Hill. 2010, Hawkes Bay, New Zealand
6. Priorat Gratallops, Alvaro Palacios. 2010, Priorat, Spain
7. Grenache Besson Vineyard, Birichino. 2010, Central Coast, USA
8. Châteauneuf-du-Pape, Le Vieux Donjon. 2009, Rhône Valley, France
9. Bush Vine Grenache, Yalumba. 2011, Barossa Valley, Australia
10. Beaujolais Villages, Jacques Dépagneux. 2011, Beaujolais, France
11. Valpolicella Ripasso, Fabiano. 2010, Veneto, Italy
12. Gran Corte, Pulenta. 2008, Luján de Cuyo, Argentina

PRACTICAL PAPER 3

Wines 1-3 are all from the same country.

For all three wines

a) Identify the country and regions of origin. (24 marks)

For each wine

c) Comment on the method of production. (7 marks)

d) Discuss the quality with particular reference to commercial potential. (10 marks)

Question 2.

Wines 4-6 are from two different countries. One grape variety is common to all three wines, but in varying proportions.

For each wine

a) Identify the region of origin and grape variety(ies). (10 marks)

b) Comment on the method of production. (7 marks)

c) Comment on quality and maturity. (8 marks)

Question 3.

Wines 7-12 are from six different countries; none are fortified.

For each wine

a) Identify the origin as closely as possible, with reference to the grape variety(ies) used. (10 marks)

b) Comment on the method of production. (9 marks)

c) State the residual sugar level. (3 marks)

d) State the alcohol level. (3 marks)

1. Prosecco Superiore 'Oro Puro', Valdo. NV, Valdobbiadene, Veneto, Italy
2. Lambrusco, Grasparossa di Castelvetro, Villa Cialdini. 2011, Emilia Romagna, Italy
3. Franciacorta Gran Cuvée Brut, Bellavista . 2007, Lombardy, Italy
4. Vat 1 Semillon, Tyrrell's. 2006, Hunter Valley, Australia
5. Château Villa Bel Air Blanc. 2010, Graves, Bordeaux, France
6. Castelnau de Suduiraut. 2007, Sauternes, France
7. Ürziger Würzgarten Riesling Kabinett, Dr Loosen. 2009, Mosel, Germany
8. Jurancon, Château Jolys, Cuvée Jean. 2010, Jurancon, South West France
9. Tokaji 5 Puttonyos Aszu, Royal Tokaji. 2008, Tokaj, Hungary
10. Cuvée Beerenauslese, Alois Kracher. 2010, Burgenland, Austria
11. Vidal Ice Wine, Peller Estate. 2010, Niagara Peninsula, Canada
12. Vin Santo, Capezzana. 2006, Tuscany, Italy