



INSTITUTE OF MASTERS OF WINE
MASTER OF WINE EXAMINATION 2014

Theory Paper 1 – The Production of Wine – Part 1

(one question to be answered from Section A and two from Section B)

Section A

- 1) How can viticultural and winemaking techniques influence aromatic compounds in wine? Refer to wines made from Riesling, Sauvignon Blanc and Pinot Noir.
- 2) Skin contact can last from minutes to months. Assess how varying this technique can influence wine style and quality before, during and after fermentation.

Section B

- 3) Do the highest potential quality wines come from vines planted on a slope?
- 4) Why do winemakers use different fermentation temperatures? Refer to white and red table wines.
- 5) What are the quantitative and qualitative implications of young and old vines?
- 6) How important is the management of the area between the rows? Consider vineyards in both warm and cool climates.

Theory Paper 2 – The Production of Wine – Part 2

(one question to be answered from Section A and two from Section B)

Section A

- 1) Assess the role of oxygen in the maturation of fortified wine.
- 2) What are the critical factors (following primary fermentation and possible malolactic conversion) affecting quality in bottle-fermented sparkling wine?

Section B

- 3) What quality control procedures can make it possible to trace the origin of a bottle of wine?
- 4) Why are fining agents required during winemaking, and what factors influence the choice of fining agent?
- 5) Consider micro-oxygenation as an alternative to barrel ageing.
- 6) “We consider the best wine is one that can be aged without any preservative; nothing must be mixed with it which might obscure its natural taste” (Columella, 4-70AD). Assess the impact of chemical and physical intervention on the handling of wine following malolactic conversion.

Theory Paper 3 – The Business of Wine

(one question to be answered from Section A and two from Section B)

Section A

- 1) What matters more, what's in the bottle or what's on the bottle? Does the wine industry take packaging seriously?
- 2) Which factors are the most important for the long term success of a wine brand?

Section B

- 3) How close should a producer be to the end consumer? What are the best practical means of creating that relationship?
- 4) Can Australia recover its export markets?
- 5) What would be the implications of a short harvest in 2014 in European vineyards?
- 6) Are price promotions bad for the wine industry?

Theory Paper 4 – Contemporary Issues

(one question to be answered from Section A and one from Section B)

Section A

- 1) Is wine becoming too industrial?
- 2) Does the wine industry lack innovation?

Section B

- 3) To what extent do you agree with the assertion that viticultural legislation does more harm than good?
- 4) Can the wine industry ever be socially responsible?
- 5) To what extent is fake wine a problem in today's wine market?

Practical Paper 1

Question 1.

Wines 1-4 come from the same country.

With reference to all four wines

- a) Identify the country of origin. (16 marks)

For each of the four wines

- b) Identify the region of origin as closely as possible. (4 x 5 marks).
c) Discuss the key winemaking techniques used to produce this style.
(4 x 8 marks)
d) Discuss quality in relation to the region of origin. (4 x 8 marks)

Question 2.

Wines 5-8 come from four different countries and are made from the same single grape variety.

With reference to all four wines

- a) Identify the grape variety. (24 marks)

For each wine

- b) Identify the origin as closely as possible. (4 x 10 marks)
c) Discuss quality and style. (4 x 9 marks)

Question 3.

Wines 9-12 are all made from a single variety. Two varieties are represented.

- a) Divide the wines into their respective varietal pairs using both wines to identify the variety. (2 x 20 marks)

In addition to being paired by variety, they are also paired by country.

- b) Divide the wines into their respective pairs by country and discuss their individual origins as closely as possible. (2 x 20 marks)
c) Taking **one** of the geographical pairs you have identified above, compare and contrast their method of production. (10 marks)
d) For the **other** geographical pair of wines you have selected which characteristics might you highlight to a potential customer? (10 marks)

1. Viognier, Organic, Yalumba. 2012. South Australia, Australia (14.5%)
2. Semillon, Bin 9000, McGuigan. 2007. Hunter Valley, Australia (11%)
3. Chardonnay, Shadowfax Wines. 2009. Victoria, Australia (13%)
4. Sauvignon Blanc – Semillon, Suckfizzle, Stella Bella Wines. 2009. Margaret River, Australia (13%)
5. Watervale Riesling, Mount Horrocks. 2013. Clare Valley, South Australia, Australia (12.5%)
6. Riesling, Grand Cru Muenchberg, Domaine Ostertag. 2011. Alsace, France (13.5%)
7. Riesling, Domaine Rewa. 2011. Central Otago, New Zealand (11.5%)
8. Deidesheimer Kieselberg Riesling, Kabinett Trocken, Dr. von Bassermann-Jordan. 2011. Pfalz, Germany (11.5%)
9. Chablis, Grand Cru Les Clos, Duplessis. 2010. Burgundy, France (13%)
10. Chardonnay, Coddington, Kumeu River. 2011. Auckland, New Zealand (13.5%)
11. Sancerre, Domaine Vacheron. 2012. Loire, France (12.5%)
12. Sauvignon Blanc, Tinpot Hut. 2013. Marlborough, New Zealand (13%)

Practical Paper 2

Question 1.

Wines 1-4 are all made from the same single variety, but come from four different countries.

With reference to all four wines

- a) Identify the grape variety. (28 marks)

For each wine

- b) Identify the origin as closely as possible. (4 x 8 marks)
c) Comment on the quality and commercial appeal. (4 x 10 marks)

Question 2.

Wines 5-8 come from two different estates. Two wines from estate “A”, two wines from estate “B”. All four wines are from the same region but from four different vintages.

- a) Divide the wines into their respective pairs and identify their origin as closely as possible. (2 x 16 marks)
b) Within each pair, compare and contrast relative quality. (2 x 18 marks)

For each wine

- c) Identify the vintage giving reasons for your conclusion. (4 x 8 marks)

Question 3.

Wines 9-12 are all from the same country.

With reference to all four wines

- a) Identify the country of origin. (28 marks)

For each wine

- b) Identify the specific origin with reference to the grape variety(ies) used. (4 x 9 marks)
c) Comment on the quality and maturity. (4 x 9 marks)

1. Saint Joseph, Silice, Pierre et Jerome Coursodon. 2010. Rhone, France (14%)
2. Syrah, La Cumbre, Errazuriz. 2008. Aconcagua Valley, Chile (14.5%)
3. Syrah, Qupe. 2011, Central Coast, California, USA (13.5%)
4. Shiraz, The Dead Arm, d’Arenberg. 2009. McLaren Vale, South Australia, Australia (14.5%)
5. Chateau Lynch Bages. 2006. Pauillac, Bordeaux, France (13%)
6. Chateau Nenin. 2008. Pomerol, Bordeaux, France (13.5%)
7. Chateau Lynch Bages. 2009. Pauillac, Bordeaux, France (13.5%)
8. Chateau Nenin. 2010. Pomerol, Bordeaux, France (14.5%)
9. Villacreces. 2009. Ribera del Duero, Spain (14%)
10. Petalos, J. Palacios. 2011. Bierzo, Spain (14.5%)
11. Simply Garnacha, Bodegas Borsao for Tesco. 2013. Campo de Borja, Spain (13.5%)
12. Vina Ardanza, Reserva, La Rioja Alta S.A. 2004. Rioja, Spain (13.5%)

Practical Paper 3

Question 1.

Wines 1-4 are from four different countries. None of the wines are from Champagne.

For each wine

- a) Identify the origin as closely as possible with reference to the grape variety(ies) used. (4 x 10 marks)
- b) Discuss the method of production. (4 x 7 marks)
- c) Comment on quality and commercial position. (4 x 8 marks)

Question 2.

Wines 5-8 are from three different countries.

For each wine

- a) Identify the country and region of origin. (4 x 7 marks)
- b) With reference to grape varieties used, discuss the method of production. (4 x 7 marks)
- c) Comment on the quality and ability to improve in the bottle. (4 x 7 marks)
- d) State alcohol level (%). (4 x 2 marks)
- e.) State residual sugar (g/l). (4 x 2 marks)

Question 3.

Wines 9-10 are produced from two different countries in Europe.

For each wine

- a) Discuss the method of production. (2 x 10 marks)
- b) Comment on the quality. (2 x 8 marks)

For both wines

- c) Compare and contrast the commercial potential. (14 marks)

Question 4.

Wines 11-12 are produced in different countries.

For each wine

- a) Identify the country and region of origin as closely as possible. (2 x 10 marks)
- b) Discuss the method of production. (2 x 7 marks)
- c) Comment on the quality and maturity. (2 x 8 marks)

1. Cava, L'Hereu, Raventos i Blanc. 2011. Penedes, Spain (12%)
2. Vouvray Brut, Francois Pinon. NV. Loire, France (12.5%)
3. Riesling, Sektmanufaktur Graf. 2010. Pfalz, Germany (12.5%)
4. Le Reve, Blanc de Blancs, Domaine Carneros. 2006. Carneros, California, USA (12%)
5. East India Solera Sherry, Lustau. NV. Jerez, Spain (20%)
6. 15-yr old Malmsey, Blandy's. NV. Madeira, Portugal (19%)
7. Six Grapes, Reserve Port, Graham's. NV. Port, Portugal (20%)
8. Banyuls, Rimage, Domaine La Tour Vieille. 2011. Roussillon, France (16%)
9. Miraval Rose. 2013. Cotes de Provence, France (13%)
10. Pheasant's Tears, Rkatsiteli. 2011. Kakheti, Georgia (12.5%)
11. Menage a Trois, Folie a Deux Winery. 2012. California, USA (13.5%)
12. Amarone della Valpolicella, Allegrini. 2009. Veneto, Italy (15.5%)