



INSTITUTE OF MASTERS OF WINE
STAGE 1 ASSESSMENT 2016

THEORY PAPER

*TWO questions to be answered, **ONE** from Section A and **ONE** from Section B.*

Section A

Question 1

Paper 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

Question 2

Paper 3

Assess the various methods of transporting wine in bulk; what precautions should be taken from a quality assurance perspective?

OR

Question 3

Paper 4

Which elements of the marketing mix are most effective in influencing the choices made by today's wine consumers?

PRACTICAL PAPER 1

QUESTION 1

Wines 1 and 2 are from different countries.

For **each wine**:

- a) Comment on the method of production, considering how it has influenced the style of the wine. (2x10 marks)
- b) Identify the origin as closely as possible. (2x7 marks)
- c) Comment on the quality. (2x8 marks)

QUESTION 2

Wines 3-6 come from the same region of origin and are single variety wines. Three different grape varieties are represented, and wines 3 and 4 are made from the same variety.

With reference to **all four** wines:

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

With reference to wines **3 and 4**:

- b) Identify the grape variety. (20 marks)
- c) Compare the quality of the two wines, stating clearly which you think is the better of the two and why. (18 marks)

For wines **5 and 6**:

- d) Identify the grape variety. (2x10 marks)
- e) Comment on the style and quality within the context of the region of origin. (2x9 marks)

QUESTION 3

Wines 7-10 come from the same country, and wines 7 and 8 are from the same region of origin and are made from the same single grape variety.

With reference to **all four** wines:

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

With reference to wines **7 and 8**:

- b) Identify the region and grape variety. (24 marks)
- c) Compare the quality of the two wines, stating clearly which you think is the better of the two and why. (12 marks)

For wines **9 and 10**:

- d) Identify the grape variety and the region of origin as closely as possible. (2x12 marks)
- e) Briefly comment on the style of the wine. (2x6 marks)

QUESTION 4

Wines 11 and 12 are made from the same predominant grape variety.

With reference to **both wines**:

- a) Identify the predominant grape variety. (14 marks)

For **each wine**:

- b) State the alcohol level (% abv). (2x4 marks)
 - c) Assess and comment on the levels of acidity. (2x4 marks)
 - d) State the residual sugar (g/l). (2x4 marks)
 - e) Briefly comment on the method of production, considering how it has influenced the style of the wine. (2x6 marks)
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1. Nino Franco, Rustico, NV, Valdobbiadene e Conegliano DOCG (11%)
 2. AR Lenoble, Grand Cru Blanc de Blancs, 2008, Chouilly, Champagne, France (12%)
 3. Greywacke, Wild Sauvignon Blanc, 2014, Marlborough, New Zealand (13.5%)
 4. Villa Maria, Private Bin Sauvignon Blanc, 2014, Marlborough, New Zealand (13%)
 5. Lawson's Dry Hills, Pinot Gris, 2013, Marlborough, New Zealand (13.5%)
 6. Seresin, Chardonnay Reserve, 2013, Marlborough, New Zealand (13.5%)
 7. Felsina, Berardenga, 2013, Chianti Classico DOCG, Italy (13.5%)
 8. Felsina, Colonia Gran Selezione Felsina, Colonia Gran Selezione (14%)
 9. Franz Haas, Pinot Nero, 2013, Trentino Alto Adige DOC, Italy (13%)
 10. San Marzano Anniversario 62 Primitivo di Manduria Riserva, 2012, Puglia, Italy (14.5%)
 11. Zind-Humbrecht, Goldert Grand Cru Muscat, 2013, Alsace, France (12.5%)
 12. Adega de Pegoes, Moscatel de Setubal, NV, Setubal DOC, Portugal (17.5%)