



**INSTITUTE OF MASTERS OF WINE**  
**MASTER OF WINE EXAMINATION 2015**

**THEORY PAPER 1 – THE PRODUCTION OF WINE – PART 1 (VITICULTURE)**

(THREE questions to be answered, ONE from Section A and TWO from Section B)

**Section A**

- 1) What are the causes of grapevine trunk diseases, such as Esca, and what are the best strategies to combat them?
- 2) What nutrients are important to the grapevine for the production of quality grapes, and why?

**Section B**

- 3) When and how does frost pose a risk to grape production? Evaluate the different methods of frost protection available to the grape grower.
- 4) Which are the most suitable grape varieties for the production of high quality traditional method sparkling wines, and why?
- 5) Why does density of vine plantation vary from vineyard to vineyard? Assess the advantages of low and high density plantings.
- 6) How might the costs of growing grapes and managing a vineyard affect the price of a bottle of wine?

**THEORY PAPER 2 – THE PRODUCTION OF WINE – PART 2 (VINIFICATION AND PRE-BOTTLING PROCEDURES)**

(THREE questions to be answered, ONE from Section A and TWO from Section B)

**Section A**

- 1) Why is it important to consider pH during the winemaking process?
- 2) What opportunities exist, as part of the winemaking process, for the winemaker to bring complexity to his or her wine?

**Section B**

- 3) How can sweetness be achieved in non-fortified wines through viticulture and vinification?
- 4) What contributions do yeasts make to wine, and how far can a winemaker control these?
- 5) Write short notes on how each of the following are managed in a winery:
  - Juice clarity and turbidity
  - Wine clarification
  - Wine stabilisation
- 6) Discuss acid adjustment, chaptalisation and dealcoholisation with particular regard to balance in wine.

**THEORY PAPER 3 - THE PRODUCTION OF WINE – PART 3 (HANDLING OF WINES)**

(Answer TWO questions from the FOUR listed below)

- 1) Outline the key technical considerations involved in the choice of final packaging for wine.
- 2) In the world of highly automated and computer controlled bottling lines, to what extent are quality control checks becoming obsolete?
- 3) How might protein and tartrate stability in wine be achieved, and managed?
- 4) Assess the various methods of transporting wine in bulk; what precautions should be taken from a QA perspective?

## **THEORY PAPER 4 – THE BUSINESS OF WINE**

(THREE questions to be answered, ONE from Section A and TWO from Section B)

### **Section A**

- 1) Is consolidation among wine producers good or bad for consumers?
- 2) As the brand manager of a 500,000 case wine brand, what five key statistics would you most closely monitor to gauge the performance of your brand, and why?

### **Section B**

- 3) How can a sommelier or restaurant buying manager ensure he/she is delivering good value both to his/her customers and owner? How may sustainable profit in the on-trade be maximised?
- 4) Have supermarkets been a positive or negative force for mainstream wine consumers around the globe?
- 5) You are a wine producer in Pommard. What are your main marketing strengths? How can you grow your business?
- 6) Assess successful approaches to social media by the wine industry.

## **THEORY PAPER 5 - CONTEMPORARY ISSUES**

(TWO questions to be answered, ONE from Section A and ONE from Section B)

### **Section A**

- 1) What are the most significant current trends in the fine wine market?
- 2) What are the key factors behind the current worldwide success of sparkling wines?

### **Section B**

- 3) Is the “natural wine” movement losing momentum? What is its future?
- 4) Are wine competitions and the resulting awards they bestow important to establishing a successful brand?
- 5) Fortified wines are diverse in style; why are they not more popular?

## **PRACTICAL PAPER 1**

### **Question 1**

Wines 1-4 are all from the same region and the same vintage.

For each wine:

- a) Identify the specific origin as closely as possible (4x12)

With reference to all four wines:

- b) Discuss quality, with specific reference to the region of production (40)
- c) Identify the vintage (12)

### **Question 2**

Wines 5-6 are both made from the same single grape variety, but come from different countries.

With reference to both wines:

- a) Identify the grape variety (1x10)

Then for each wine:

- b) Identify the origin as closely as possible (2x10)
- c) Discuss quality, with particular reference to winemaking (2x10)

### **Question 3**

Wines 7-12 are all made from single, different grape varieties.

For each wine:

- a) Identify the grape variety (6x10)
- b) Identify the country and region of origin (6x5)
- c) Comment on quality, style and potential for further ageing (6x10)

1. Chablis, Domaine Henri. 2012. Burgundy, France (12.5%)
2. Chablis Grand Cru Vaudésir, Domaine Louis Michel. 2012. Burgundy, France (13%)
3. Bâtard Montrachet Grand Cru, Domaine Paul Pernot. 2012. Burgundy, France (13.5%)
4. Puligny Montrachet, Jean Marc Boillot. 2012. Burgundy, France (13%)
5. Chenin Blanc, Tierhoek. 2012. Piekenierskloof, South Africa (14%)
6. Vouvray, Marc Brédif. 2013. Loire, France (12.5%)
7. Albariño, Pazo de Villarei. 2013. Rias Baixas, Spain (13%)
8. Semillon, Moss Wood. 2013. Margaret River, Western Australia (13.5%)
9. Dürnsteiner Kellerberg, Grüner Veltliner Smaragd, FX Pichler. 2012. Wachau, Austria (14.5%)
10. Gewurztraminer, Domaine Trimbach. 2012. Alsace, France (14%)
11. Condrieu, Domaine Barou. 2013. Rhône, France (14%)
12. Riesling, Cuvée des Comtes d'Eguisheim, Léon Beyer. 2007. Alsace, France (13%)

## **PRACTICAL PAPER 2**

### **Question 1**

Wines 1-3 are made from Pinot Noir.

For each wine:

- a) Identify the origin as closely as possible (3x7)
- b) Comment on winemaking (3x4)
- c) Discuss quality and maturity, with particular reference to the wine's ability to improve (3x9)
- d) Comment on the commercial appeal (3x5)

### **Question 2**

Wines 4-6 come from three different countries. Each wine is made from a different single, or predominant, grape variety.

For each wine:

- a) Identify the origin as closely as possible (3x7)
- b) Identify the predominant grape variety (3x5)
- c) Discuss the method of production (3x5)
- d) Comment on style, quality and potential to improve (3x8)

### **Question 3**

Wines 7-10 are from the same country, but from two different areas. Wines 7 and 8 come from one wine region, wines 9 and 10 from another.

For each wine:

- a) Identify the origin and grape variety(ies) as closely as possible (4x10)
- b) Discuss the method of production (4x5)
- c) Comment on quality and maturity (4x10)

### **Question 4**

Wines 11-12 are from the same country and region, but from different (predominant) grape varieties.

For both wines:

- a) Identify the country, region and respective predominant grape varieties (20)

For each wine:

- b) Discuss the method of production (2x5)
- c) Comment on quality within the context of the region of origin (2x10)

1. Monthelie, 1er Cru Clos Les Champs Fulliot, Bouchard Père et Fils. 2010. Burgundy, France (13.5%)
2. Pinot Noir, Greywacke. 2012. Marlborough, New Zealand (14%)
3. Gevrey Chambertin, 1er Cru Les Corbeaux, Domaine Bruno Clavelier. 2009. Burgundy, France (13%)
4. Rioja Reserva, Bodegas Muga. 2010. Rioja, Spain (14%)
5. Portrait Shiraz, Peter Lehmann. 2013. Barossa Valley, Australia (14.5%)
6. Fleurie, Bouchard Père et Fils. 2013. Beaujolais, France (12.5%)
7. Chianti Classico, Felsina Berardenga. 2011. Tuscany, Italy (14%)
8. Brunello di Montalcino, San Polino. 2009. Tuscany, Italy (14%)
9. Nebbiolo delle Langhe, Castello di Verduno. 2013. Piemonte, Italy (13.5%)
10. Barolo, DaGromis, Gaja. 2010. Piemonte, Italy (14%)
11. Merlot, Beringer. 2011. Napa Valley, California (14.5%)
12. 'Magnificat', Franciscan. 2011. Napa Valley, California (14%)

## **PRACTICAL PAPER 3**

### **Question 1**

Wines 1-4 are all from Europe.

For each wine:

- a) Discuss the major factors involved in the method of production, with particular reference to the role of yeast (4x15)
- b) Comment on quality and style (4x10)

### **Question 2**

Wines 5-8 are from three different countries.

For each wine:

- a) Identify the region of origin (4x5)
- b) Comment on quality and maturity (4x10)
- c) Discuss the method of production (4x10)

### **Question 3**

Wines 9-12 are from four different countries.

For each wine:

- a) State alcohol level (%) (4x2)
- b) Place a tick (✓) in the appropriate box for the residual sugar (4x2)
- c) Identify the origin as closely as possible (4x5)
- d) From what you can detect in the glass, describe the method of production from vineyard to bottle (4x10)
- e) Comment on quality and maturity (4x6)

1. Billecart-Salmon Vintage Extra Brut. 2006. Champagne, France (12%)
2. Knightor Vineyard Rosé. N.V. Cornwall, England (11.5%)
3. Inocente Fino, Valdespino. N.V. Jerez (Sherry), Spain (15%)
4. Arbois, Savagnin, Domaine de la Pinte. 2006. Jura, France (13.5%)
5. Quinta da Cavadinha Vintage Port, Warre. 1998. Douro, Portugal (20%)
6. JMK Shiraz VP. 2012. Kalleske, Australia (18.5%)
7. Matusalem, Gonzalez Byass. N.V. Jerez (Sherry), Spain (20.5%)
8. Colheita, Justino. 1996. Madeira, Portugal (19%)
9. Brauenberger Juffer-Sonnenuhr Riesling Spätlese, Max Ferd Richter. 2008. Mosel, Germany (8.5%)
10. Riesling Icewine, Inniskillin. 2012. Ontario, Canada (9.5%)
11. Tokaji Aszú, 5 Puttonyos, Royal Tokaji Wine Company. 2008. Tokaji, Hungary (11.5%)
12. Vin Santo, Isole e Olena. 2005. Tuscany, Italy (13%)