

INSTITUTE OF MASTERS OF WINE® EXAMINATION BOARD

2001 THEORY EXAMINATION

PAPER 1 – THE PRODUCTION OF WINE PART 1 – TUESDAY 10TH JULY (3 HOURS)

FOUR questions to be answered THE FIRST OF WHICH is COMPULSORY.

- 1 Winemakers look to achieve both balance and complexity in their wine. Assess the priorities involved.**
- 2 Climate, soil and vine all influence final wine quality. Do you consider any one of these factors to be more significant than the others? Give reasons for your conclusions about their relative importance.
- 3 Why is pruning so important? Discuss the different methods in use, the timing of their use and their respective influences on quality.
- 4 Consider the question of plant density, giving examples drawn from current practice in both New and Old World vineyards.
- 5 Which are the most dangerous pests and diseases that confront the modern vineyard manager? Evaluate recent developments designed to combat the problems. Discuss with particular reference to a) Burgundy and b) California.
- 6 A variety of new devices and systems have been introduced in recent years to enable winemakers to improve their musts. Give examples of new technology available and discuss the implications.
- 7 What are your views concerning the use of cultured yeast inoculation rather than of natural wild yeasts?

PAPER 2 – THE PRODUCTION OF WINE PART 2 – WEDNESDAY 11TH JULY (3 HOURS)

FOUR questions to be answered THE FIRST OF WHICH is COMPULSORY.

- 1 Are synthetic closures the answer to reducing taint? Discuss other current issues with regard to closures.**
- 2 One of your clients has queried the authenticity of two parcels of wine: a) a case of Château Latour 1995, and b) a pallet of Rioja Reserva 1994. As a Master of Wine, what will you do to establish the truth?
- 3 As a buyer drawing up a specification with your technical team, which parameters would you select, and why, for the following: a) a dry red wine bottled at source, b) a medium dry white wine imported in bulk?
- 4 “Sampling is an important tool in the assurance of quality”. Discuss.
- 5 Are consumers better served by more and more producers having ISO accreditation and HACCP?
- 6 Why are trace metal contents of a finished wine important? What are the sources of these metals and how can their levels be controlled?
- 7 “Small is beautiful.” Discuss in relation to oak maturation of wine.

PAPER 3 – THE BUSINESS OF WINE - THURSDAY 12TH JULY (3 HOURS)

THREE questions to be answered THE FIRST OF WHICH is COMPULSORY

- 1 The problem of overproduction of wine is only just beginning. Discuss.**
- 2 Examine the factors that will determine success or failure for e-commerce in the wine industry.
- 3 Does origin matter for the truly global wine brand?
- 4 “Labelling is much more important to the consumer than the industry thinks.” Discuss.
- 5 Why is France losing market share in many export markets?
- 6 How has “Brand Australia” achieved its success and is this success assured for the future?

PAPER 4 – CONTEMPORARY ISSUES - FRIDAY 13TH JULY (3 HOURS)

TWO questions to be answered THE FIRST OF WHICH is COMPULSORY

- 1 The growing standardisation of wine is inevitable but does not matter. Discuss.**
- 2 “Bordeaux always seems to have a ‘fantastic’ vintage when economic circumstances require one.” Discuss.
- 3 “Fusion wine” – the next thing after “fusion cooking”?
- 4 Organic wine – here to stay?
- 5 “Red Burgundy isn’t what it used to be.”

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2001 PRACTICAL EXAMINATION

General instructions for all practical papers: ALL questions to be answered, using only the relevant pre-printed answer sheet for each wine or wines. All wines are in bottles which are neutral, both in shape and colour. Any faults that a wine may show will be known to the Examiners who will expect candidates to comment accordingly. The total number of marks for each Paper is 300 and the total number of marks per question is shown on the answer paper.

PAPER 1 - TUESDAY 10TH JULY (2¼ HOURS)

- 1 Wines 1-4 are all single varietal wines. For each wine: a) Identify the country and region of origin as closely as possible, giving reasons. b) Identify the grape variety, giving reasons. c) State whether the wine has been fermented and/or matured in oak and whether a malo-lactic fermentation has taken place, giving reasons. 1) Annie's Lane Riesling, Clare Valley 2000, Australia – 11%; Pazo de Senorans Albarino, Rias Baixas 1999, Spain – 12%; 3) Montana Sauvignon Blanc, Marlborough 2000, New Zealand – 13%; 4) Chablis Montmains 1er Cru, Domain Vocoret 1999, France – 13%.
- 2 Wines 5 and 6 are from the same country and are made from the same single grape variety. a) Identify the grape variety, giving reasons. Then, for each wine: b) Identify the country and region of origin as closely as possible, giving reasons. c) Assess each wine's level of quality, stating clearly which is of higher quality. d) Discuss each wine's capacity to age and improve. 5) Domaine de Coudoulet Viognier, Vin de Pays d'Oc 2000, France – 12.5%; 6) Condrieu Deponcins, Francois Villard 1999, France – 14%.
- 3 Wines 7-10. For each wine: a) Identify the country of origin, giving reasons. b) State what, if any, type of oak has been used, giving reasons. c) Identify which fermentation and ageing techniques have been used. Give reasons. d) Comment on the quality. 7) Trevor Jones Virgin Chardonnay, Barossa 1999, Australia – 13%; 8) Evans & Tate Chardonnay, Margaret River 1999, Australia – 14%; 9) Marqués de Cáceres Rioja 1995, Spain – 12%; 10) Cape Chardonnay, Worcester 2000, South Africa – 13.5%.
- 4 Wines 11 and 12 are from the same region of production, the same producer and from the same single grape variety. For both wines a) Identify the country and region of origin as closely as possible, giving reasons. b) Identify the grape variety, giving reasons. For each wine: c) Assess the wine's level of quality, stating clearly its level of quality in relation to the other wine in the pair. d) Discuss the wine's capacity to age and improve. e) Identify the vintage, giving reasons. 11) Puligny-Montrachet 1999, Joseph Drouhin – 13.5%; Montrachet Grand Cru, Marquis de Laguiche 1993, Joseph Drouhin – 13.5%.

PAPER 2 - WEDNESDAY 11TH JULY (2¼ HOURS)

- 1 Wines 1-5 are all from the same single grape variety. a) Identify the grape variety giving reasons. Then, for each wine: b) Identify the country and region of origin as closely as possible, giving reasons. c) Comment on the use of oak. d) Assess the level of quality. e) Discuss each wine's capacity to age and improve. 1) Cono Sur Pinot Noir, Rapel Valley 2000, Chile – 13.5%; 2) Ramsay Pinot Noir Lot #12, California 1998, USA – 13%; 3) Volnay, Michel Lafarge 1997, France – 13%; 4) Ata Rangi Pinot Noir, Martinborough 1999, New Zealand – 13.5%; 5) Grands-Echezeaux Grand Cru, René Engel 1997, France – 13.5%.
- 2 Wines 6-9 are all from the same country. For each wine: a) Identify the origin within that country as closely as possible, giving reasons. b) Identify the grape variety or varieties used, giving reasons. c) Discuss the winemaking techniques employed, with particular reference to tannin management and the use of wood. 6) Colori Primitivo, IGT Puglia 1999, Italy – 13.5%; 7) Barolo Cannubi, Giacomo Brezza 1996, Italy – 14.5%; 8) Chianti Classico, Vecchie Terre di Montefili 1997, Italy – 13.5%; 9) Amorone della Valpolicella Classico, Allegrini 1996, Italy – 13.5%.
- 3 Wines 10-12 are each made from different, single grape varieties. For each wine: a) Identify the country, giving reasons. b) Identify the grape variety, giving reasons. c) Assess the level of quality. 10) Toro Crianza, Bajoz 1997, Spain – 13.5%; 11) Graham Beck Pinotage, Coastal Region 1999, South Africa – 12.5%; 12) Seghesio Old Vine Zinfandel, Sonoma County 1999, USA – 15%.

PAPER 3 – THURSDAY 12TH JULY (2¼ HOURS)

- 1 Wines 1-6. For each wine: a) Identify the country and region of origin as closely as possible, giving reasons. b) Identify the grape variety or varieties, giving reasons. c) State if there is any botrytis in evidence. d) State the level of residual sugar in grams per litre. e) State the level of alcohol. f) Comment on the level of acidity in relation to the overall balance of the wine. g) Discuss each wine's capacity to age and improve. 1) Château Rieussec 1er Grand Cru Classé, Sauternes 1996, France – 14%; 2) Velich Welschriesling Trockenbeerenauslese, Neusiedlersee 1998, Austria – 7.5%; 3) Vouvray Clos du Bourg Moelleux 1ere Trie, Huët 1996, France – 12%; 4) Mount Horrocks Cordon Cut Riesling, Clare Valley 2000, Australia – 11%; 5) Brown Brothers Late Harvested Muscat, Victoria 2000, Australia – 11%; 6) Muscat de Beaumes de Venise, Domaine des Bernardins 1999, France – 15%.
- 2 Wines 7-9 are all from the same country, region and grape variety. a) Identify the country and region of origin as closely as possible, giving reasons. b) Identify the grape variety, giving reasons. Then, for each wine: c) State the level of residual sugar in grams per litre. d) Discuss the level of quality. e) Discuss the wine's capacity to age and improve. 7) Dr Loosen Erdener Treppchen Riesling Kabinett, Mosel-Saar-Ruwer 1999, Germany – 8.5%; 8) Dr Loosen Wehlener Sonnenuhr Riesling Spätlese, Mosel-Saar-Ruwer 1997, Germany – 8%; 9) Dr Loosen Erdener Pralat Riesling Auslese, Mosel-Saar-Ruwer 1996, Germany – 7.5%.
- 3 Wines 10-12. For each wine: a) Identify the origin as closely as possible, giving reasons. b) State the level of alcohol. c) Assess the level of quality. 10) Sherry Amontillado Viejo Pastrana, Hildago nv, Spain – 18%; 11) Madeira 10 Year Old Sercial, Henriquest & Henriques nv, Portugal – 20%; 12) Port 20 Year Old Tawny, Quinta do Noval nv, Portugal – 20%.