

INSTITUTE OF MASTERS OF WINE[®] EXAMINATION BOARD

2002 THEORY EXAMINATION

PAPER 1 – THE PRODUCTION OF WINE PART 1 – TUESDAY 18TH JUNE (3 HOURS)

THREE questions to be answered OF WHICH THE FIRST IS COMPULSORY.

1. **Consider the options open to a winemaker seeking to improve the raw material in the vineyard, and the fruit as it enters the winery.**
2. Discuss the factors that influence the choice of rootstock and scion.
3. In the winery, how are both extraction and balance achieved in red wine production?
4. Explore the advantages and disadvantages of young and old vines. What are the implications for both yield and quality?
5. Examine the differences between biodynamic cultivation, organic cultivation, *lutte raisonnée* and other forms of minimum intervention, using examples from both Old and New World regions.
6. The emergence of current cellar practices has led to greater uniformity in wine. Discuss.

PAPER 2 – THE PRODUCTION OF WINE PART 2 – WEDNESDAY 19TH JUNE (3 HOURS)

THREE questions to be answered OF WHICH THE FIRST IS COMPULSORY.

1. **Is racking necessary? Describe the processes involved and assess the risks and benefits.**
2. Over the years bulk wine storage containers have been constructed from a variety of materials. Evaluate the contribution to quality of materials available to the modern winemaker, paying particular attention to the measures necessary to maintain any equipment in good condition.
3. You are a consultant winemaker. What methods of clarification and stabilisation would you recommend, and why, to an Italian wine company producing:
 - a) high volume, IGT, branded white wine, with 12 g/l residual sugar,
 - b) top-of-the-range Chianti Classico Riserva,
 - c) limited-volume, fortified and barrel-matured Vin Santo?
4. What place does hazard analysis have in the international wine industry? Examine the steps to be taken in the formation of a complete HACCP system.
5. Examine the salient points of difference between Champagne and other traditional method sparkling wines. Include your quality assessment of these points.
6. Outline how each of the following wine faults in bulk and/or bottled wine occur, and how best these problems may be prevented:
 - a) Off-flavours/aromas due to yeast spoilage,
 - b) TCA,
 - c) Volatile acidity.

PAPER 3 – THE BUSINESS OF WINE - THURSDAY 20TH JUNE (3 HOURS)

THREE questions to be answered OF WHICH THE FIRST IS COMPULSORY

1. **“Control of distribution is critical to success around the world”. Discuss in relation to both large and small wine producers.**
2. What are the effects on a brand of aggressive price promotions?
3. Which sectors of the wine industry offer the most profitable return for the long-term investor?
4. How do you create a cult wine?
5. What factors are required for grape varieties to become international brands?
6. Has South America priced itself too cheaply for long-term survival in world export markets?

PAPER 4 – CONTEMPORARY ISSUES - FRIDAY 21ST JUNE (3 HOURS)

TWO questions to be answered OF WHICH THE FIRST IS COMPULSORY

1. **Bureaucracy is the enemy of quality wine production. Discuss.**
2. At the end of the day the greatest wine is red.
3. Is renaissance imminent for Old World wines?
4. Where would you like to plant a vineyard?
5. A bad day tasting wine is better than a good day at work.

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2002 PRACTICAL EXAMINATION

General instructions for all Practical papers: All questions to be answered. You are advised to read each question carefully before answering. You may only use the relevant pre-printed answer sheet for each wine or wines. You must write your Candidate number on each answer sheet. All wines are in bottles which are neutral, both in shape and colour. You are reminded that any faults, that a wine may show, will be known to the Examiners who will expect you 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 appropriate proforma:

PAPER 1 - TUESDAY 18TH JUNE (2¼ HOURS ALLOWED)

1. Wines 1-4 are in pairs, representing two grape varieties. Wines 1 and 2 are from the same, single grape variety and two countries. Wines 3 and 4 are from another single grape variety and the same two countries as for Wines 1 and 2. For each wine, giving your reasons: a) Identify the grape variety. b) Identify the country and region of origin, then c) Comment on the level of quality. d) Comment on the influence of oak: 1) Château Tour des Gendres, Cuvée des Conti, Bergerac Sec 2000, France – 13%; 2) Basedow Semillon 2000, Barossa Valley, Australia – 13%; 3) Chablis 2000, Billaud-Simon, Burgundy, France – 12%; 4) Shaw & Smith M3 Vineyard Chardonnay 2000, Adelaide Hills, Australia - 13%.
2. Wines 5-7 are all made from the same single grape variety. Each is from a different country of origin a) Identify the grape variety, giving reasons. Then, for each wine: a) Identify the country and region of origin, giving reasons. b) Comment on the level of quality: 5) Schloss Vollrads Riesling 1999, Rheingau, Germany – 11.5%; 6) Trimbach Riesling 1997, Cuvée Frédéric Emile, Alsace, France – 12.5%; 7) Grosset Riesling 2001, Clare Valley, Australia - 13%.
3. Wines 8-12 are from five different single grape varieties and five different countries. For each wine, giving reasons: a) Identify the grape variety. b) Identify the country and region of origin. c) Comment on the quality. d) State the level of alcohol: 8) Zind-Humbrecht, Gewurztraminer 2000, Herrenweg de Turkheim, Alsace, France - 14.5%; 9) T'Gallant Pinot Gris Tribute 2000, Mornington Peninsula, Australia – 14.5%; 10) Excelsior Sauvignon blanc 2001, Robertson, RSA – 13.5%; 11) Rivetti, Moscato d'Asti Vigneto Biancospino 2001, Piedmont, Italy – 5.5%; 12) FWW, Weissenkirchen Achleiten, Grüner Veltliner Smaragd 2000, Wachau, Austria – 13.5%

PAPER 2 - WEDNESDAY 19TH JUNE (2¼ HOURS ALLOWED)

1. Wines 1-4 are all from the same country of origin. A different region within that country is represented by each wine. a) Identify the country of origin, giving reasons. Then, for each wine: b) Identify the region of production, giving reasons which must include reference to the grape varieties used. c) Comment on the level of quality and the potential for further development: 1) Rioja Gran Reserva 904, 1992, La Rioja Alta, Spain - 13%; 2) Clos Magador 1998, Priorat, Spain - 14.5%; 3) Torres Mas La Plana 1997, Penedès, Spain – 13.5%; 4) Pesquera 1998, Ribero del Duero, Spain – 13%.
2. Wines 5-7 are from the same country and region of origin, the same single grape variety and the same vintage. a) Identify the country and region of origin, giving reasons. b) Identify the grape variety, giving reasons. c) Identify the vintage, giving reasons. Then, for each wine: d) Identify the wine as closely as possible and comment on the quality of the wine relative to its origin: 5) Louis Jadot, Côte-de-Beaune-Villages 1999, Burgundy, France – 13%; 6) Domaine Boussey, Pommard 1999, Burgundy, France – 13%; 7) Domaine Jean-Marc Boillot, Volnay 1er Cru Pitures 1999, Burgundy, France – 13.5%
3. Wines 8-12 are predominantly from single grape varieties and five different countries are represented. For each wine: a) Identify the country and region of origin, giving reasons. b) Identify the predominant grape variety, giving reasons. c) Comment on the use of oak. d) Comment on the level of quality: 8) Jean-François Eschallier, Domaine des Pins St Amour 2000, Beaujolais, France – 13%; 9) Beringer, Napa Cabernet Sauvignon 1997, California, USA – 14%; 10) Brolio, Chianti Classico 1999, Ricasoli, Tuscany, Italy – 13%; 11) Concha y Toro, Castillero de; Diablo Cabernet Sauvignon 2000, Maipo, Chile – 13.5%; 12) Elderton Shiraz 1998, Barossa Valley, Australia – 14.5%

PAPER 3 – THURSDAY 20TH JUNE (2¼ HOURS ALLOWED)

1. Wines 1-3 are from Bordeaux grape varieties. Three different countries are represented. For each wine: a) Identify the country and region of origin as closely as possible, giving reasons. b) Identify the predominant grape variety, giving reasons c) Comment on the potential for ageing and development. d) Comment on the level of quality within the context of the country and region of origin: 1) Château Pichon-Longueville-Baron, 2ème Cru Classé 1996, Pauillac, France – 13%; 2) Te Mata Cabernet Sauvignon & Merlot 1999, Hawkes Bay, New Zealand – 13%; 3) Ric Forman Merlot 1998, Napa, California, USA – 13%.
2. Wines 4-6 are all made from a single grape variety. Three different countries are represented. 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) Comment on the potential for ageing and development. d) Comment on the level of quality within the context of the country and region of origin: 4) Chalone Vineyard Monterey, Chardonnay 1999, California, USA – 14%; 5) Felton Road, Chardonnay 2000, Otago, New Zealand – 14%; 6) Domaine Jean-Michel Gaunoux, Meursault 1er Cru Perrières 1999, Burgundy, France – 13.5%.
3. Wines 7-9 are from the same country of origin. a) Identify the country and region of origin, giving reasons. Then, for each wine: b) Identify the style of wine, giving reasons. c) Identify the key points in the winemaking and maturation which most contributes to the wine's style and taste, highlighting the differences from the other wines in the flight: 7) Fonseca Bin 27 Port, Douro, Portugal – 20%; 8) Fonseca 20 Year Old Tawny Port, Douro, Portugal – 20%; 9) Fonseca-Guimaraens Vintage Port 1986, Douro, Portugal – 20.5%.
4. Wines 10-12 are from the same country of origin. a) Identify the country and region of origin, giving reasons. Then, for each wine: b) Identify the style of wine, giving reasons. c) Identify the key points in the winemaking which most contribute to the wine's style and taste, highlighting the differences from the other wines in the flight: 10) Lustau Los Arcos, Dry Amontillado, Sherry, Spain – 18.5%; 11) Lustau Don Nuño, Dry Oloroso, Sherry, Spain - 20%; 12) Harvey's Club Amontillado Medium-Dry, Sherry, Spain – 17.5%.