

INSTITUTE OF MASTERS OF WINE[®] EXAMINATION BOARD

2003 THEORY EXAMINATION

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

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

1. **How important is the role of the soil in producing high quality wine?**
2. When planting a new vineyard, what would you do to eliminate potential disease?
3. Examine the effects of water and heat on vines.
4. Discuss the use of oak in the fermentation of both red and white wines.
5. Consider the best ways for a winemaker to manipulate alcohol levels after harvest in order to improve the end product.
6. Discuss the use of sulphur dioxide up to the end of the fermentation process. What alternatives to sulphur dioxide exist?

PAPER 2 – THE PRODUCTION OF WINE PART 2 – WEDNESDAY 4TH JUNE (3 HOURS)

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

1. **You are the producer of a popular branded white wine and have received complaints from a large retail chain that a bottle of your wine contains pieces of glass. What should you do about this?**
2. How might the flavour profile of a wine be influenced post-fermentation?
3. What are the implications of the use of inert gas at the various stages of handling and bottling?
4. How is stability achieved in:
 - non-vintage Champagne
 - château-bottled Sauternes
 - branded sweet Sherry?
5. What impact does contact with the lees have in the production of still and sparkling white wines?
6. Hygiene is a key issue in the production of sound wines. Discuss the techniques and materials used to maintain and improve hygiene performance, and other issues associated with cleaning, sanitation and sterilisation, in the winery.

PAPER 3 – THE BUSINESS OF WINE - THURSDAY 5TH JUNE (3 HOURS)

THREE questions to be answered OF WHICH THE FIRST IS COMPULSORY

1. **In what ways is the business of wine different from that of other consumer products?**
2. "The production of premium wine offers the best opportunity for generating profit." Do you agree?
3. Does the wine industry take packaging seriously?
4. Are there parallels between the current position of Chardonnay and that of Liebfraumilch in world markets? Give reasons for your conclusions.
5. "The economic health of the wine industry is being harmed by the dominance of major brands." Discuss
6. Which country is in the best position to replicate the success of Australia in world export markets, and why?

PAPER 4 – CONTEMPORARY ISSUES - FRIDAY 6TH JUNE (3 HOURS)

TWO questions to be answered OF WHICH THE FIRST IS COMPULSORY

1. **The days of innovation in wine are over. Discuss.**
2. The global wine industry has not yet done enough to address issues of the environment. Discuss.
3. How should supermarkets select their wines?
4. There is a worldwide shortage of new consumers for wine. How can this be addressed?
5. "Medals from wine shows and competitions are not worth the paper they are written on". Discuss.

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2003 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 3RD JUNE (2¼ HOURS ALLOWED)

1. Wines 1 to 4 are predominantly from the same, single grape variety. a) Identify the predominant grape variety, giving reasons. Then, for each wine: b) Identify the origin as closely as possible, giving reasons. c) Discuss the style of the wine with reference to the winemaking techniques employed. 1) Sancerre, André Dézat 2001, France - 12.5%, 2) Château Le Sartre, Pessac-Léognan 2001, France – 12.5% 3) Hunters Winemaker's Reserve Sauvignon Blanc, Marlborough 2001, New Zealand – 13.0% 4) Waterford Sauvignon Blanc, Stellenbosch 2002, South Africa – 13.5%
2. Wines 5 to 7 are from the same region and the same, single grape variety. a) Identify the grape variety, giving reasons. b) Identify the region as closely as possible, giving reasons. Then, for each wine: c) Comment on the quality, and place it in order of quality relative to the other two wines. d) Assess the state of maturity and the capacity to age further. 5) Chablis 1er Cru Vaillons, Domaine Laroche 2000, France – 13.0% 6) Chablis Grand Cru Blanchots, Domaine Laroche 1999, France – 13.0% 7) Chablis Saint Martin, Domaine Laroche 2001 France – 12.5%
3. Wines 8 and 9 are from the same region. For each wine: a) Discuss the level of quality, including reference to production methods. b) Identify the wine as closely as possible, giving reasons. 8) Soave, SRL 2002, Italy – 11.0% 9) Soave Classico Superiore, Inama 2001, Italy – 12.0%
4. Wines 10 to 12 are each made from a different single grape variety. For each wine: a) Identify the grape variety, giving reasons. b) Identify the country of origin, giving reasons. c) Comment on the wine's ability to develop further in bottle. 10) Quartz Reef Pinot Gris, Central Otago 2002, New Zealand – 14.0% 11) Enate Gewurztraminer, Somontano 2001, Spain – 12.5% 12) Brokenwood ILR Aged Reserve Semillon, Hunter Valley 1997, Australia – 11.5%

PAPER 2 - WEDNESDAY 4TH JUNE (2¼ HOURS ALLOWED)

1. Wines 1 to 4 are blended predominantly from the same grape varieties. The wines are in two pairs – wines 1 & 2 and wines 3 & 4. The wines in each pair are from the same country and two countries are represented. a) Identify the predominant grape varieties, giving reasons. b) Compare and contrast the use of oak within the pairs and between the two pairs. Then, for each pair: c) Identify the country and region of origin as closely as possible, giving reasons. d) Compare and contrast the level of quality, and clearly state which wine is of higher quality. In addition, comment on the quality level of each pair in the context of the country and region of origin. 1) Ridge Cabernet Sauvignon, Santa Cruz 1999, USA – 12.5% 2) Ridge Monte Bello, Santa Cruz, California 1997, USA – 12.5% 3) Pagodes de Cos, St Estèphe 1998, France – 12.5% 4) Cos d'Estournel, 2nd Growth St Estèphe 1998, France – 12.5%
2. Wines 5 to 8 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 level of quality. d) Discuss the level of maturity and the capacity to age further. 5) Peregrine Pinot Noir, Central Otago 2001, New Zealand – 14.0% 6) La Strada Pinot Noir, Marlborough 2000, New Zealand 14.0% 7) Chorey-les-Beaune, Domaine Maillard 2000, France – 13.0% 8) Vosne-Romanée, Sylvain Cathiard 2000, France – 13.0%
3. Wines 9 to 12 are all from the same, single grape variety. There are two pairs but they may not be presented in tasting order. The wines in each pair are from the same country and two countries are represented. a) Identify the grape variety, giving reasons. b) Identify which wines form each pair. Then, for each pair: c) Identify the country and regions of origin as closely as possible, giving reasons. d) Compare and contrast the level of quality and clearly state which wine is of higher quality. 9) Syrah Vins de Pays d'Oc, Domaine les Cazalets 2001, France – 13.5% 10) Jindalee Shiraz, Murray-Darling 2002, Australia – 14.0% 11) Hermitage Le Méal, Domaine Ferraton 1999, France – 13.0% 12) Henschke Mount Edelstone Shiraz, Barossa 1998, Australia – 14.0%

PAPER 3 – THURSDAY 5TH JUNE (2¼ HOURS ALLOWED)

1. Wines 1 to 5 are all 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: b) Identify the country and region of origin as closely as possible, giving reasons. c) State the level of alcohol. d) State the level of residual sugar in grams per litre. e) Identify the elements in the method of production which most influence the style of the wine. 1) Riesling Vendange Tardive Grand Cru Muenchberg, Domaine Ostertag 2000, France – 11.0% 2) Bernkasteler alte Badstube am Doktorberg Riesling Spätlese, Dr Pauly Bergweiler 1999, Germany – 8.0% 3) Hiedler Riesling Steinhaus, Kamptal 2001, Austria – 12.0% 4) Incognito Riesling, Eden Valley 2001, Australia – 12.5% 5) Château des Charmes Riesling Eiswein 1998, Canada – 9.5%
2. Wines 6 to 8 are all from the same country and region of origin. a) Identify the country and region of origin as closely as possible, giving reasons. Then, for each wine: b) Identify the vintage, giving reasons. c) Comment on the state of maturity. d) Identify the elements in the method of production which most influence the style of the wine. 6) Fonseca Vintage Port 1985, Portugal – 20.5% 7) Taylor Vintage Port 1992, Portugal – 20.5% 8) Fonseca Vintage Port 1983, Portugal – 20.5%
3. Wines 9 to 12 are all from different countries. For each wine: a) Identify the country and region of origin as closely as possible, giving reasons. b) Comment on the state of maturity. c) Identify the elements in the method of production which most influence the style of the wine. 9) I Capitelli Passito Bianco IGT, Anselmi 2000, Italy – 12.5% 10) Madeira Boal 10 Year Old Reserve, Barbeito NV, Portugal – 19.0% 11) Moscatel de Valencia, Vicente Gandia NV, Spain – 15.0% 12) Stanton & Killeen Rutherglen Muscat NV, Australia – 17.0%