

# INSTITUTE OF MASTERS OF WINE<sup>®</sup> EXAMINATION BOARD

## 2004 THEORY EXAMINATION

### **PAPER 1 – THE PRODUCTION OF WINE PART 1 – TUESDAY 22<sup>ND</sup> JUNE (3 HOURS)**

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

1. **Examine the impact of a poor quality harvest on wine making. Illustrate your answer with reference to recent examples.**
2. Examine the reasons for clonal selection, the alternatives and all relevant quality considerations.
3. How may sweetness be achieved in a wine? Illustrate your answer with examples from around the world.
4. Restricted yields have traditionally been an important requirement in the making of high quality wines. Have modern viticultural methods reduced this requirement?
5. Examine the origin and structure of tannins. How may tannins be handled to best effect?
6. What factors determine the optimum useful life of a vine?

### **PAPER 2 – THE PRODUCTION OF WINE PART 2 – WEDNESDAY 23<sup>RD</sup> JUNE (3 HOURS)**

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

1. **As the world turns more readily to taking legal action, what quality assurance procedures should a producer have in place to show that they have taken every reasonable precaution to avoid contaminated or defective wine?**
2. The effectiveness of wine bottle closures can depend on a number of factors. Discuss the issues that arise at all stages from bottling and storage of wine through to consumption.
3. Most consumers expect wine to be bright and clear. Evaluate the techniques that are used to clarify wine and to ensure that clarity is maintained after bottling.
4. The presence of *Brettanomyces* is considered a risk to wine quality in many wine making countries. Assess the measures that can be taken to control the growth of this yeast.
5. Discuss the role of oxygen in the maturation of wine.
6. "The whole is greater than the sum of its parts." Consider the role of blending with this statement in mind.

### **PAPER 3 – THE BUSINESS OF WINE - THURSDAY 24<sup>TH</sup> JUNE (3 HOURS)**

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

1. **What are the principal issues facing a wine producer who seeks to build a major volume brand in today's international wine market?**
2. Assess the best opportunities for making money in the wine industry.
3. As a generic body, how would you build an export market for a country with low international recognition as a wine producer?
4. "Varietal" labelling versus "Denomination of Origin": which is better for the consumer?
5. Who has the power in today's wine market - producer, distributor, retailer or consumer?
6. Is wine in danger of becoming just another commodity?

### **PAPER 4 – CONTEMPORARY ISSUES - FRIDAY 25<sup>TH</sup> JUNE (3 HOURS)**

*TWO questions to be answered OF WHICH THE FIRST IS COMPULSORY*

1. **In wine, women are more influential than men. Discuss.**
2. The future of the wine industry lies in brands. To believe otherwise is sentimentality. Discuss.
3. Is wine a drug?
4. How would the wine industry be affected by global warming?
5. Bordeaux's history does not automatically earn it a place in the future. Discuss.

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## 2004 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 22<sup>ND</sup> JUNE (2¼ HOURS ALLOWED)

1. Wines 1-3 are made from the same, single grape variety. a) Identify the grape variety, giving reasons. Then, for each wine: b) Identify the wine as closely as possible, giving reasons. c) Comment on the wine's maturity and its potential future development. 1) Zeltinger Sonnenuhr Riesling Auslese, Markus Molitor, Mosel-Saar-Ruwer, Germany 1996 – 8.0% 2) Brauneberger Juffer-Sonnenuhr Riesling Kabinett, Fritz Haag, Mosel-Saar-Ruwer, Germany 2002 – 8.0% 3) Hochheimer Kirchenstück Riesling Spätlese, Künstler, Rheingau, Germany 1999 – 7.5%
2. Wines 4-6 are made from the same, single grape variety. a) Identify the grape variety, giving reasons. Then, for each wine: b) Identify the wine as closely as possible, giving reasons. c) Comment on the wine's maturity and its potential future development. 4) Anjou Blanc, Ackermann, Loire, France 2003 – 11.0% 5) Bonnezeaux, Château de Fesles, La Chapelle Boisée, Germain, Loire, France 1990 – 13.0% 6) Vouvray, Château Gaudrelle, Monmousseau, Loire, France 2002 – 12.5%
3. Wines 7-12 are from the same, single grape variety. Three countries are represented, with two wines from each country, presented in pairs (wines 7&8, 9&10, 11&12). a) Identify the grape variety, giving reasons. Then, for each wine: b) Identify the origin as closely as possible, giving reasons. c) Comment on the most significant aspects of the winemaking techniques employed. Then, for each pair: d) Compare and contrast the level of quality of the two wines. 7) Montana Chardonnay, East Coast, New Zealand 2002 – 13.5% 8) Fairleigh Chardonnay, Marlborough, New Zealand 2002 – 14.0% 9) Bourgogne Blanc Chardonnay, Sauzet, Burgundy, France 2001 – 12.5% 10) Puligny-Montrachet, Sauzet, Burgundy, France 2001 – 13.5% 11) Pierro Chardonnay, Margaret River, Australia 2000 – 15.0% 12) Lindeman Chardonnay Bin 65, South East Australia 2003 – 14.0%

### PAPER 2 - WEDNESDAY 23<sup>RD</sup> JUNE (2¼ HOURS ALLOWED)

1. Wines 1-4 are all made either entirely or predominantly from the same grape variety. a) Identify the grape variety, giving reasons. Then, for each wine: b) Identify the wine as closely as possible, giving reasons. c) Discuss the level of quality in the context of the origin. d) Comment on the wine's maturity and its potential future development. 1) Châteauneuf-du-Pape, Clos des Papes, Rhône, France 1998 – 14.0% 2) Viña Fuerte Garnacha, Calatayud, Spain 2002 14.0% 3) The Custodian Grenache, D'Arenberg, McLaren Vale, Australia 2000 – 14.5% 4) Cairanne, Domaine de l'Ameillaud, Rhône, France 2001 – 13.0%
2. Wines 5-8 are all from the same country. Two regions are represented, with two wines from each region. a) Identify the country of origin, giving reasons. b) Identify the pairs by region. Then, within each pair: c) Identify the single or predominant grape variety, giving reasons. d) Compare and contrast the quality of the two wines. 5) Chianti Classico Riserva, Villa di Geggiano, Chianti, Italy 1999 – 13.5% 6) Sangiovese di Toscana, Terra di Cipressi, IGT, Italy 2001 – 12.5% 7) Langhe Nebbiolo, de Forville, Piedmont, Italy 2001 – 13.5% 8) Barolo La Serra, Marcarini, Piedmont, Italy 1999 – 14.0%
3. Wines 9-12 are all made either entirely or predominantly from Merlot. There are two European wines and two non-European wines. a) Identify the two European wines as closely as possible, giving reasons. b) Identify the two non-European wines as closely as possible, giving reasons. Then, for each wine: c) Comment on the winemaking techniques employed, with particular reference to the use of oak. d) Discuss the level of quality. 9) Merlot, Domaine Coudoulet, Vin de Pays d'Oc, Languedoc, France 2003 – 13.0% 10) Viña Morandé Merlot, Central Valley, Chile 2003 – 13.5% 11) Château Monbousquet, Grand Cru St Emilion, Bordeaux, France 1999 – 13.5% 12) Duckhorn Merlot, Napa, California, USA 1999 – 14.5%

### PAPER 3 – THURSDAY 24<sup>TH</sup> JUNE (2¼ HOURS ALLOWED)

1. Wines 1 and 2 are two different vintages of the same wine. a) Identify the wine as closely as possible, giving reasons. Then, for each wine: b) Identify the vintage, giving reasons and with reference to how that year's weather conditions influenced the style of the wine. c) Comment on the wine's maturity and its potential for future development. 1) Château Gruaud-Larose, 2nd Growth, St Julien, Bordeaux, France 1997 – 12.5% 2) Château Gruaud-Larose, 2nd Growth, St Julien, Bordeaux, France 1996 – 12.5%
2. Wines 3 and 4 are two different vintages of the same wine. a) Identify the wine as closely as possible, giving reasons. Then, for each wine: b) Identify the vintage, giving reasons and with reference to how that year's weather conditions influenced the style of the wine. c) Comment on the wine's maturity and its potential for future development. 3) Nuits-St-Georges 1er Cru Argillières, Domaine Bertrand Ambroise, Burgundy, France 1998 – 13.5%, 4) Nuits-St-Georges 1er Cru Argillières, Domaine Bertrand Ambroise, Burgundy, France 1999 – 13.5%
3. Wines 5-8 are all sparkling wines. For each wine: a) Identify the origin as closely as possible, giving reasons. b) Identify the grape variety or varieties used, giving reasons. c) Discuss the level of quality, with reference to the time spent on lees. 5) Nottage Hill Sparkling Chardonnay, South-East Australia 2001 – 11.5% 6) Freixenet Cava Cordon Negro, Penedes, Spain NV – 11.5% 7) Le Mesnil Blanc de Blancs, Grand Cru, Vintage (magnum), Champagne, France 1990 – 12.0% 8) Le Mesnil Blanc de Blancs, Grand Cru Champagne, France NV – 12.0%
4. Wines 9-12 are a mixed bag. For each wine: a) Identify the origin and grape variety or varieties used as closely as possible, giving reasons b) Identify the key elements of the method of production which most influence the style of the wine and describe how these are perceived in the wine. c) Comment on the wine's maturity and its potential for future development. 9) Tokaji Szt Tamas 6 Puttonyos (50cl), Tokaji, Hungary 1995 – 10.0% 10) Château Doisy-Daëne, 2nd Growth, Sauternes, Bordeaux, France 1997 14.0% 11) De Bortoli Noble One Botrytis Semillon (half bottle), NSW Australia 2000 – 11.0% 12) Madeira 10 Year Old Sercial, Barbeito, Madeira, Portugal NV – 19.0%