

# INSTITUTE OF MASTERS OF WINE ? EXAMINATION BOARD

## 2005 THEORY EXAMINATION

### **PAPER 1 – THE PRODUCTION OF WINE PART 1 – TUESDAY 7<sup>TH</sup> JUNE (3 HOURS)**

*THREE questions to be answered, ONE from Section A and TWO from Section B.*

#### **Section A**

1. **Planting densities vary considerably. What impact does this have on wine quality?**
2. **Examine the role of water management during the growing season in the production of quality wine around the world.**

#### **Section B**

1. To what extent is the notion of “terroir” still valid for today’s viticulture?
2. Discuss the role of yeast in modern winemaking.
3. Describe the principal acids present in must and wine. How may a winegrower and winemaker obtain the desired acid balance in his wine?
4. Write short notes on any FOUR of the following FIVE topics:
  - ? Flash détente
  - ? Reverse osmosis
  - ? Spinning cone
  - ? Thermovinification
  - ? Micro-oxygenation

### **PAPER 2 – THE PRODUCTION OF WINE PART 2 – WEDNESDAY 8<sup>TH</sup> JUNE (3 HOURS)**

*THREE questions to be answered, ONE from Section A and TWO from Section B.*

#### **Section A**

1. **Why are many producers increasingly concerned with pH in wine post-fermentation? Discuss with regard to stability and quality.**
2. **Discuss the ways in which management of sulphur dioxide levels post-fermentation have an impact on style and quality.**

#### **Section B**

1. The 75cl glass bottle closed with cork remains very much an industry standard. What issues must be considered when assessing alternative forms of packaging?
2. Many wine businesses out-source their laboratory and quality assurance requirements. What are the merits and disadvantages?
3. As a consultant you encounter the following problems in different red wines:
  - ? Hard, astringent tannins
  - ? Thin wine lacking in fruit and body
  - ? High volatile acidityWhat steps can you suggest, post-fermentation, to improve each of these wines? How can such problems be avoided in the future?
4. Write concise notes on **all** of the following topics:
  - ? TCA
  - ? Sorbic acid
  - ? Ingredient listing and food allergens
  - ? HACCP
  - ? Autolysis

### **PAPER 3 – THE BUSINESS OF WINE - THURSDAY 9<sup>TH</sup> JUNE (3 HOURS)**

*THREE questions to be answered, ONE from Section A and TWO from Section B.*

#### **Section A**

1. **As a brand owner, what do you feel are the major strategic issues facing today’s wine industry?**
2. **What are the key points you would consider before launching a new French brand in export markets?**

#### **Section B**

1. Publicly-quoted companies: good or bad for the wine industry?
2. How does Champagne compete successfully against less expensive sparkling wine?
3. What is the relevance of e-commerce to the wine industry?
4. How does PR fit into the marketing strategies of a major brand and a small producer?

### **PAPER 4 – CONTEMPORARY ISSUES - FRIDAY 10<sup>TH</sup> JUNE (3 HOURS)**

*TWO questions to be answered, ONE from Section A and ONE from Section B.*

#### **Section A**

1. **What is contemporary about wine?**
2. **Who benefits from consolidation in the wine industry?**

#### **Section B**

1. Scoring systems for wine are pointless. Discuss.
2. How relevant is a wine’s ability to age?
3. Fewer people in wine producing countries are willing to work for agricultural wages. How does this threaten the wine industry?

**INSTITUTE OF MASTERS OF WINE ? EXAMINATION BOARD**  
**2005 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 7<sup>TH</sup> JUNE (2¼ HOURS ALLOWED)**

1. Wines 1 – 3 are from the same country and region. a) Identify the country and region, giving reasons. Then, for each wine : b) Identify as closely as possible within the region, giving reasons. c) Comment on the method of production. d) Comment on the wine's state of maturity. 1) Pouilly Fumé Les Cornets, Alain Caillourdin, Loire, France 2003 – 12.5% 2) Muscadet de Sèvre-et-Maine sur lie, Domaine Jean Douillard Loire, France 2004 – 12.0% 3) Saviennières, Clos du Papillon, Domaine du Closel, Loire, France 2004 – 14.5%
2. Wines 4 – 6 are from three different countries but 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) State the level of residual sugar in grams per litre. d) State the level of alcohol by volume and comment on the balance between the wine's principal elements 4) Riesling Achleiten Smaragd, Prager, Wachau, Austria 2003 -13.5% 5) Graacher Himmelreich Riesling Spätlese, Joh. Jos. Prum, Mosel, Germany 2002 – 8.0% 6) Felton Road Dry Riesling, Otago, New Zealand 2004 – 12.5%
3. Wines 7 – 9 are all from the same country, and all made from the same, single 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) Comment on the quality and winemaking techniques employed. 7) Marques de Casa Concha Chardonnay, Maipo, Chile 2003 – 14.0% 8) Concha Y Toro Chardonnay, Casablanca, Chile 2004 – 13.5% 9) Amelia Chardonnay, Casablanca, Chile 2003 – 14.0%
4. Wines 10 to 12 are each from a French classic region. For each wine : a) Identify the region as closely as possible, giving reasons. b) Identify the grape variety or varieties used, giving reasons. c) Discuss the level of quality within the context of the region. d) State the vintage, giving reasons, and discuss the wine's ability to age further. 10) Domaine de Chevalier, Grand Cru Classé, Pessac-Léognan, France 1999 – 13.0%, 11) Condrieu, Pierre Gaillard, Rhône Valley, France 2003 – 14.0% 12) Chevalier-Montrachet, Grand Cru, Château de Puligny-Montrachet, Burgundy, France 2002 – 13.5%

**PAPER 2 - WEDNESDAY 8<sup>TH</sup> JUNE (2¼ HOURS ALLOWED)**

1. Wines 1 – 4 are all from Australia, from two different regions, arranged in pairs, wines 1 & 2, and wines 3 & 4. All the wines are made from the same predominant grape variety. a) Identify the grape variety, giving reasons. Then, for each pair : b) Identify the region of origin, giving reasons. c) Discuss the level of quality within each pair. Then, for all the wines: d) Discuss the reasons for the variations in style within each pair and between the pairs. 1) Charles Melton Shiraz, Barossa Valley, Australia 2001 – 14.5% 2) Elderton Barossa Shiraz, Barossa Valley, Australia 2003 – 14.5% 3) Plantagenet Omrah Shiraz, Western Australia, Australia 2002 – 14.5% 4) Plantagenet Shiraz, Western Australia, Australia 2001 – 13.0%
2. Wines 5 – 8 are from two different countries, arranged in pairs, wines 5 & 6, and 7 & 8. There is a predominant grape variety in each pair. Within each pair : a) Identify the country and region, or regions, of origin as closely as possible, giving reasons. b) Identify the grape variety, giving reasons. c) Discuss the quality within the pairs in the context of the country of origin. d) Comment on the winemaking methods employed. 5) Alta Vista Malbec, Premium, Mendoza, Argentina 2003 – 13.5% 6) Alta Vista Malbec, Grande Reserve, Las Compuertas, Mendoza, Argentina 2002 – 13.5% 7) Alion, Ribero del Duero, Spain 2000 – 14.0% 8) Condado de Haza Crianza, Ribero del Duero, Spain 2002 – 13.5%
3. Wines 9 – 12 are all from the same country and region. a) Identify the country and region of origin, giving reasons. Then, for each wine : b) Identify the wine within the region as closely as possible, giving reasons. c) Identify the predominant grape variety or grape varieties, giving reasons. d) Identify the vintage, giving reasons and discuss the wine's potential for development 9) Crozes-Hermitage, Alain Graillot, Rhône Valley, France 2003 – 14.0% 10) Côte Rôtie, Pierre Gaillard, Rhône Valley, France 2001 – 13.0% 11) Côtes-du-Rhône, Chaume Arnaud, Rhône Valley, France 2002 – 13.5% 12) Châteauneuf-du-Pape, Domaine de la Charbonnière, Rhône Valley, France 2001 – 15.5%

**PAPER 3 – THURSDAY 9<sup>TH</sup> JUNE (2¼ HOURS ALLOWED)**

1. Wines 1 – 3 are from three different countries. For each wine : a) Identify the country and region of origin as closely as possible, giving reasons. b) Comment on the method of production, with reference to the level of alcohol. Then, for all wines : c) Discuss and compare the quality of each wine within a commercial context. 1) E & J Gallo White Zinfandel, Sierra Valley, USA 2004 – 9.5% 2) Mateus Rosé, Vina Mesa, Portugal NV – 11.0% 3) Bordeaux Merlot Rosé, Jonathan Maltus, Bordeaux, France 2004 – 13.0%
2. Wines 4 – 6 are all from the same country and region. All wines are from the same, single grape variety. The wines are from consecutive vintages, but not necessarily in chronological order. For all wines : a) Identify the country and region as closely as possible, giving reasons. b) Identify the grape variety, giving reasons. Then, for each wine : c) Identify the origin within the region as closely as possible, giving reasons, commenting on the quality of the wine. d) Identify the vintage, giving reasons. e) Discuss the current state of maturity and capacity to age. 4) Bourgogne Rouge, Sylvain Cathiard, Burgundy, France 2002 – 12.5% 5) Romanée-St-Vivant, Grand Cru, Sylvain Cathiard, Burgundy, France 2000 – 13.5% 6) Nuits-St-Georges, 1er Cru Murgers, Sylvain Cathiard, Burgundy, France 2001 – 13.5%
3. Wines 7 – 10 are in pairs, wines 7 & 8, and wines 9 & 10, each pair from the same producer. Two different countries are represented. For each pair : a) Identify the country and region of origin as closely as possible, giving reasons. b) Identify the grape variety or varieties, giving reasons. Then, for each wine : c) Highlight the key points of the wine's production which most influence the style. 7) Mount Horrocks Riesling, Clare Valley, Australia 2004 – 12.5% 8) Mount Horrocks Cordon Cut Riesling, Clare Valley, Australia 2004 - 10.5% 9) Soave Classico, Pieropan, Veneto, Italy 2004 – 12.0% 10) Recioto di Soave Classico, Le Colombare, Veneto, Italy 2001 – 13.0%
4. Wines 11 and 12 are fortified. For each wine : a) Identify the country and region of origin as closely as possible, giving reasons. b) Comment on the wine's quality and state of maturity. c) Comment on the method of production, based on the evidence of your tasting. 11) Amontillado Viejo, Hidalgo, Spain NV – 18.0% 12) Matusalem, Oloroso Dulce, Muy Viejo, Gonzalez Byass, Spain NV – 20.5%