



INSTITUTE OF MASTERS OF WINE
MASTER OF WINE EXAMINATION 2012

THEORY PAPER 1
THE PRODUCTION OF WINE – PART 1

Section A

1. How does soil influence wine quality?
2. Compare and contrast the harvesting options available to a vineyard owner and explain how these options affect wine quality.

Section B

3. What are the roles of tannins in wine and how can a winemaker vary their extraction and presence in wine?
4. Examine the advantages and disadvantages of using cultured yeasts in wine making.
5. Analyse the ways in which changing the trellising system in a vineyard can have an impact on the yields and health of the vines.
6. Examine the relevance of pH in winemaking up to the completion of the malolactic conversion.

THEORY PAPER 2
THE PRODUCTION OF WINE – PART 2

Section A

1. Consider the purpose, use and limitations of wine analyses.
2. Examine the risks and rewards of bottling wine unfiltered.

Section B

3. When and how should racking be carried out? Assess the risks and benefits of the different procedures in racking wines.
4. What practical steps may be taken to avoid Brettanomyces contamination in a winery, and why?
5. What technical issues should be considered when assessing any THREE of the following packaging formats for wine?
 - a) Light-weight glass bottles
 - b) Tetra prisma
 - c) PET
 - d) Bag-in box
6. Following the malolactic conversion, what options are available to reduce alcohol levels in finished wine? When and how should they be deployed?

THEORY PAPER 3
THE BUSINESS OF WINE

Section A

1. Critically analyse the challenges for wine producers posed by the imbalances between supply and demand for wine in the global wine market.
2. Which elements of the marketing mix are most effective in influencing the choices made by today's wine consumers?

Section B

3. What factors would you consider when creating a distribution strategy for a range of New World wines in a mature market?
4. How important is a strong co-operative in a European wine region?
5. What factors would you consider when creating a brief for a wine bottle label design?
6. What is the future for low alcohol wine?

THEORY PAPER 4
CONTEMPORARY ISSUES

Section A

1. Critically examine the extent to which the increasing emphasis on "natural wine" is a positive development for wine consumers.
2. Is ingredient labelling for wine necessary?

Section B

3. What can the wine industry do to attract the next generation of consumers?
4. Is wine too expensive?
5. Does Fair Trade benefit both consumers and producers of wine?

PRACTIAL PAPER 1

1. Wines 1-4 are all from the same region of origin.

For each wine:

- Identify the specific origin as closely as possible (4 x 10)
- Identify the grape variety(ies) (4 x 6)
- Comment on the winemaking (4 x 3)
- Discuss the quality with reference to state of maturity (4 x 6)

2. Wines 5-7 are all made from the same single grape variety and come from different countries.

With reference to all three wines:

- Identify the grape variety (15)

Then for each wine:

- Identify the origin as closely as possible (3 x 10)
- Discuss the quality with particular reference to winemaking techniques employed (3 x 10)

3. Wines 8-10 are all from the same region and are from the same vintage.

For each wine:

- Identify the specific origin as closely as possible (3 x 10)

With reference to all three wines:

- Compare the quality of the wines, within the context of the region of origin (30)
- Identify the vintage (15)

4. Wines 11 and 12 are both made from the same predominant grape variety.

With reference to both wines:

- Identify the predominant grape variety (18)

Then for each wine:

- Identify the region of origin (2 x 8)
- Comment on the quality, style and potential for further ageing (2 x 8)

No	Wine	Vintage	Alcohol %	Region of Origin	Country of Origin
1	Muscadet Sèvre-et-Maine Sur Lie, Château de la Bretesche	2010	12	Loire	France
2	Vouvray Sec Cuvée Silex, D. Vigneau-Chevreau	2010	13	Loire	France
3	Menetou Salon Cuvée Beatrice, Henry Pellé	2010	13	Loire	France
4	Coteaux du Layon Chaume, Domaine des Forges	2009	12	Loire	France
5	Pinot Grigio, Forte Alto	2010	12	Alto Adige	Italy
6	Pinot Gris, Wither Hills	2011	13.5	Marlborough	New Zealand
7	Pinot Gris Réserve, Zind Humbrecht	2009	13.5	Alsace	France
8	Puligny Montrachet, 1er Cru Pemières, Jean Louis Chavy	2008	13.5	Côte d'Or, Burgundy	France
9	Meursault, Pierre Morey	2008	12.5	Côte d'Or, Burgundy	France
10	Corton Charlemagne, Patrick Javillier	2008	13.5	Côte d'Or, Burgundy	France
11	Marsanne, Tahbilk	2008	13.5	Victoria	Australia
12	Crozes-Hermitage, Blanc, Alain Graillot	2010	13	Rhône	France

PRACTIAL PAPER 2

1. Wines 1-6 are from 6 different countries. All are made from one or more of the red varieties permitted in Bordeaux. The same variety may feature more than once.

For each wine:

- a) Identify the region of origin and grape variety(ies) (6 x 12)
- b) Comment on the quality (within the context of the region of origin) and maturity (6 x 8)
- c) Comment on the winemaking (6 x 5)

2. Wines 7-9 are from 3 different European countries, excluding France, Italy and Spain.

For each wine:

- a) Identify the region of origin and grape variety(ies) (3 x 12)
- b) Comment on the quality (within the context of the region of origin) and maturity (3 x 8)
- c) Comment on the winemaking (3 x 5)

3. Wines 10-12 are from 3 different countries. All are made from the same predominant grape variety.

With reference to all three wines:

- a) Identify the grape variety (15)
- b) Comment on the quality (15)
- c) Comment on the winemaking (15)

Then for each wine:

- d) Identify the origin (3 x 10)

No	Wine	Vintage	Alcohol %	Region of Origin	Country of Origin
1	Carmenere, '120', Santa Rita	2010	13.5%	Central Valley	Chile
2	Cabernet Sauvignon, Robert Mondavi	2009	14.5%	Napa Valley	California
3	Cabernet Sauvignon, The Cigar, Yalumba	2009	14.5%	Coonawarra	Australia
4	Lady May, Glenelly	2008	14.5%	Stellenbosch	South Africa
5	Château Quinault, L'Enclos. Grand Cru	2006	13.5%	Saint Emilion	Bordeaux
6	Geremia, Rocca di Montegrossi	2007	14.5%	Tuscany	Italy
7	Zweigelt, Claus Preisinger	2008	12.5%	Burgenland	Austria
8	Vale do Bomfim, Dow	2008	14%	Douro	Portugal
9	Pinot Noir, Becker Estate	2009	13%	Pfalz	Germany
10	Syrah, Fess Parker's Vineyard, JC Cellars	2009	14.8%	Santa Barbara	California
11	Cornas, Les Vieilles Vignes, Alain Voge	2007	13%	Rhône	France
12	The Boxer, Mollydooker	2010	16%	South Australia	Australia

PRACTIAL PAPER 3

1. Wines 1 and 2 are from the same region and same producer.

With reference to both wines:

- Identify the region of origin as closely as possible (10 marks)
- Compare the most relevant winemaking techniques involved in the production of the wines (20 marks)
- Compare maturity and quality, stating which is the higher quality wine (20 marks)

2. Wines 3-6 are each from a different country. Each is made predominantly from a different, single grape variety.

For each wine:

- Identify the region of origin and the grape variety (4 x 15 marks)
- To whom is this wine most likely to appeal, and why? (4 x 10marks)

3. Wines 7 and 8 are from different countries. Each is made from the same, single grape variety.

With reference to both wines:

- Identify the grape variety (10 marks)
- Compare the quality and methods of production. Discuss the balance between acidity and sweetness in these wines (30 marks)

Then for each wine:

- Identify the origin as closely as possible (2 x 5 marks)

4. Wines 9-12 are all made from the same, single grape variety

For all four wines:

- Identify the grape variety, with reference to each wine (12 marks)

For each wine:

- Identify the most relevant production techniques evident in the wine (4 x 10 marks)
- State the alcohol level (4 x 5 marks)
- Comment on quality and style (4 x 7 marks)

No	Wine	Vintage	Alcohol %	Region of Origin	Country of Origin
1	Louis Roederer Brut Vintage	2004	12%	Champagne	France
2	Louis Roederer Brut Premier	N/V	12%	Champagne	France
3	Vouvray Pétillant, Huet	2005	12%	Loire	France
4	Sparkling Shiraz, Jacob's Creek	N/V	12.5%	South East Australia	Australia
5	Sauvignon Blanc Brut, Brancott Estate	N/V	13%	Marlborough	New Zealand
6	Sparkling Zinfandel Rosé, Beringer	N/V	11%	California	USA
7	Zeltinger Himmelreich Riesling Eiswein 'Junior', Selbach Oster	2009	8%	Mosel	Germany
8	Kayena Botrytis Riesling, Tamar Ridge	2009	9%	Tasmania	Australia
9	Asti, Martini	N/V	7.5%	Piedmont	Italy
10	Muscat, Vin Doux Naturel, Cuvée Réserve	N/V	15%	Rivesaltes	France
11	Barefoot Moscato	N/V	8.5%	California	USA
12	Moscato Passito di Pantelleria 'Ben Ryé'	2009	14.5%	Sicily	Italy