



THE INSTITUTE OF  
**MASTERS**  
*of* WINE

## STAGE 1 ASSESSMENT 2017

### **THEORY PAPER**

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

#### Section A

1. When and how can hail cause damage at various stages of vine growth? What methods are most effective for preventing or responding to such damage? (Paper 1)

#### Section B

2. Why is it important to consider pH during the winemaking process? (Paper 2)
3. As a brand owner, what do you feel are the major strategic issues facing today's wine industry? (Paper 4)

### **PRACTICAL PAPER**

#### **QUESTION 1**

Wines 1-2 come from different countries.

For each wine:

- a) Identify the origin as closely as possible. (2 x 8 marks)
- b) Comment on the method of production. (2 x 9 marks)
- c) Comment on commercial appeal. (2 x 8 marks)

#### **QUESTION 2**

Wines 3-6 are made from the same single grape variety, but come from three different countries. Wines 3 and 4 come from the same region of origin.

With reference to all four wines:

- a) Identify the grape variety. (20 marks)

With reference to wines 3 and 4:

- b) Identify the origin as closely as possible. (16 marks)
- c) Compare the style and quality of the two wines, stating clearly which you think is the better of the two and why. (24 marks)

For each of wines 5 and 6:

- d) Identify the origin as closely as possible. (2 x 8 marks)
- e) Comment on style and quality. (2 x 12 marks)

### QUESTION 3

Wines 7-10 are from the same country of origin and are made from different single, or predominant, grape varieties.

With reference to all four wines:

a) Identify the country of origin. (20 marks)

For each wine:

b) Identify the predominant grape variety. (4 x 8 marks)

c) Comment on quality. (4 x 8 marks)

d) Assess the level of tannins and describe them. (4 x 4 marks)

### QUESTION 4

Wines 11-12 are made from different grape varieties and come from different countries.

For each wine:

a) Identify the origin as closely as possible, and the predominant grape variety. (2 x 10 marks)

b) Comment on winemaking. (2 x 11 marks)

c) State the level of residual sugar in g/l. (2 x 2 marks)

d) State the alcohol in % abv. (2 x 2 marks)

1. Taittinger. 2009. Champagne, France (12.5%)
2. Cordoniu. NV. Penedès, Spain (11.5%)
3. Pinot Gris, Grand Cru Rangen de Thann. 2013. Alsace, France (13.5%)
4. Pinot Gris, Cave de Beblenheim. 2015. Alsace, France (13%)
5. Pinot Gris, Seddon, Villa Maria. 2015. Marlborough, New Zealand (13.5%)
6. Pinot Grigio, Canaletto. 2015, Veneto, Italy (12%)
7. Carmenere, Lapostolle, Cuvee Alexandre Vinedo Apalta. 2014. Colchagua, Chile (14.5%)
8. Cabernet Sauvignon, Casillero Del Diablo. 2015. Central Valley, Chile (13.5%)
9. Pinot Noir, Vina Leyda. 2013. Leyda Valley, Chile (13.5%)
10. Syrah, Vina Leyda. 2013. Leyda Valley, Chile (14.5%)
11. Chateau Climens, 1er Cru Barsac. 2008. Sauternes, France (13.5%)
12. Planeta. Moscato Bianco, Passito di Noto. 2014. Sicily, Italy (12.5%)