



THE INSTITUTE OF
MASTERS
of WINE

PRACTICAL PAPER

Question 1

Wines 1 and 2 come from different countries.

For each wine:

- a) Identify the origin as closely as possible. (2 x 8 marks)
- b) Comment on winemaking. (2 x 8 marks)
- c) Discuss style and commercial potential. (2 x 9 marks)

Please write dry note answers for this question using the following information:

- Wine 1
 - Cava Gran Reserva Brut Nature 2015
 - 55% Xarel-lo, 35% Macabeo, 10% Parellada
 - 12% ABV, RS <1 g/L
 - Approximate retail: GBP20-25
 - Hand-harvested. Cuvée made 100% from free run juice. Second fermentation in bottle, with 36 months on lees prior to disgorgement. No dosage, for Brut Nature style.
- Wine 2
 - Prosecco Treviso DOC Brut NV
 - 100% Glera
 - 11% ABV, RS 9-12 g/L, TA 5.5-6.5 g/L
 - Approximate retail: GBP11
 - Must is inoculated with cultured yeast for fermentation in stainless steel that results in a base wine of around 9-10% ABV. Wine is transferred into pressurized tanks where it undergoes the Charmat method of secondary fermentation.

Question 2

Wines 3 - 5 come from Austria and are made from different single grape varieties.

For each wine:

- a) Identify the grape variety and the origin as closely as possible. (3 x 13 marks)
- b) Comment on quality, with reference to capacity to age. (3 x 12 marks)

Question 3

Wines 6 - 9 are made from the same single grape variety but come from different countries.

With reference to all four wines:

a) Identify the grape variety. (20 marks)

For each wine:

b) Identify the origin as closely as possible. (4 x 8 marks)

c) Comment on quality within the context of origin. (4 x 7 marks)

d) Comment on capacity to age. (4 x 5 marks)

Question 4

Wines 10 - 12 come from three different countries.

For each wine:

a) Identify the origin as closely as possible. (3 x 8 marks)

b) Comment on the method of production. (3 x 8 marks)

c) Comment on commercial appeal. (3 x 5 marks)

d) State the level of residual sugar level in g/l. (3 x 2 marks)

e) State the level of alcohol in % abv. (3 x 2 marks)

3. Domaene Gobelsburg, Kamptal Grüner Veltliner, 2019. Kamptal, Austria. (12.8%)
4. Domäne Wachau, Achleiten Riesling Smaragd, 2018. Wachau, Austria. (14%)
5. Tement, Kalk & Kreide Sauvignon Blanc, 2019. Sudsteiermark, Austria (12.5%)
6. Viña Leyda, Pinot Noir Lot 21, 2015. Leyda Valley, Chile (13.5%)
7. Albert Bichot, Côte de Nuits-Villages, 2018. Burgundy, France (14.1%)
8. J Vineyards, Pinot Noir Russian River Valley, 2018. Sonoma, USA (14.3%)
9. Tolpuddle Vineyard, Pinot Noir, 2018. Tasmania, Australia (13.5%)
10. González Byass, Matusalem Muy Viejo Cream Sherry VORS, NV. Jerez, Spain (20.5%)
11. Cuaratolo Arini, Marsala Superiore Dolce 5 years, NV. Sicily, Italy (18%)
12. Henriques & Henriques, 10 Year Old Malvasia, NV. Madeira, Portugal (20%)

THEORY PAPER

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

Section A

Question 1

Paper 1

How does soil influence wine quality?

Section B

Question 2

Paper 4

As the brand manager of a 500,000 case wine brand, what five key statistics would you most closely monitor to gauge the performance of your brand, and why?

OR

Question 3

Paper 3

What technical factors influence the choice of a closure for wine bottles?