

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

## 2000 THEORY EXAMINATION

### **PAPER 1 – THE PRODUCTION OF WINE PART 1 – TUESDAY 27<sup>TH</sup> JUNE (3 HOURS)**

*FOUR questions to be answered the first of which is compulsory.*

- 1. Why are some grape varieties more successful than others in certain vineyard environments? Discuss the principles involved and give examples from both hemispheres.**
2. If vineyard health is essential to good quality wine production, what steps can be taken to ensure that vines produce the quality and quantity of grapes required?
3. Timing decisions are crucial to the success of most businesses. Assess those of particular significance to the production of high quality wine.
4. Viticulture is difficult on an acid soil and the grower may need to rectify the pH of the soil itself. What are the consequences and the constraints of an acid soil?
5. Tannin extraction during wine production depends on a variety of factors. Examine the processes involved.
6. Discuss the differences between and dangers of both reductive and oxidative winemaking, giving examples of both styles.
7. Grapes are frequently deficient in natural sugars and/or acids. Examine the relative merits of some of the corrective measures available.

### **PAPER 2 – THE PRODUCTION OF WINE PART 2 – WEDNESDAY 28<sup>TH</sup> JUNE (3 HOURS)**

*FOUR questions to be answered the first of which is compulsory.*

- 1. “Refrigeration is more damaging to red wines than filtration.” Discuss.**
2. Analyse the differences between post-fermentation procedures for the following three wines:  
a) Vintage Port    b) château-bottled Sauternes    c) top quality Fino Sherry
3. What options are available to the winemaker when considering fining?
4. Nitrogen, Oxygen and Carbon Dioxide are three gases with which the winemaker commonly comes into contact. Describe the benefits and drawbacks associated with each.
5. You have made a wine blend for a supermarket customer which is being stored in bulk at your supplier and bottled to order. What quality control measures should you have put in place to ensure the wine remains in good condition throughout the year?
6. Discuss hygiene procedures in a modern bottling hall. How sterile can, or should, the process be?
7. Millennium celebrations posed the ultimate challenge to Champagne producers. As Production Director of a major Champagne House you may now reveal the nature and extent of your preparations to meet demand. Particular interest is focused on your build-up of stock for disgorging, and the measures you are taking to maintain quality right through to Spring 2001.

### **PAPER 3 – THE BUSINESS OF WINE - THURSDAY 29<sup>TH</sup> JUNE (3 HOURS)**

*THREE questions to be answered the first of which is compulsory*

- 1. As a brand owner, what strategy would you adopt to target large retailers in a global market?**
2. “As consumers are drinking increasingly better quality wines one would expect average retail prices to rise.” Discuss.
3. PR is one of the few promotional routes open to the smaller wine producer.” Discuss.
4. “The vast majority of wine consumers are less adventurous than the media would suggest.” Discuss.
5. Are there too many vineyards?
6. Examine the requirements for a successful relationship between a producer and their distributor.

### **PAPER 4 – CONTEMPORARY ISSUES - FRIDAY 30<sup>TH</sup> JUNE (3 HOURS)**

*TWO questions to be answered the first of which is compulsory*

- 1. What are the main ethical dilemmas facing the modern wine business?**
2. ‘Some rosés are a replacement for white wine and others for red’ Discuss.
3. ‘French-style regulation of yield, site, grape variety and other factors do more harm than good’ Discuss.
4. How will the internet affect the retail wine market over the next three years?
5. Discuss the most significant developments of the last 100 years in the wine industry.

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## 2000 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.

### **PAPER 1 - TUESDAY 27<sup>TH</sup> JUNE (2¼ HOURS ALLOWED)**

1. Wines 1 to 4 are all from classic French regions. For each wine: a) identify the origin as closely as possible, giving reasons b) identify the grape variety or grape varieties, giving reasons c) comment on the state of maturity and the wine's potential for further development. 1) Gewurztraminer Grand Cru Rosaker 1997, Alsace, France - Cave Vinicole Hunawahr - 13.5%; 2) Roche aux Moines 1997, Savennières, Anjou, Loire, France - Château de Chamboreau – 12.5%; 3) Premier Cru Vaillons 1997, Chablis, Burgundy, France - Domaine Billaud-Simon – 12.5%; 4) Premier Cru Perrières 1997, Puligny-Montrachet, Côte de Beaune, Burgundy, France - Domaine Louis Carillon – 13.5%.
2. Wines 5 to 8 are all made from the same single grape variety: a) identify the grape variety, giving reasons with reference to each wine b) rank the wines by price, listing the least expensive first. Then, for each wine: c) comment on the level of quality d) comment on the style of the wine, with particular reference to climatic and winemaking influences. 5) Le Manoir Vieilles Vignes 1998, Sancerre, Loire, France - Domaine André Neveu – 12.5%; 6) barrel-fermented Sauvignon blanc 1998 [52% Monterey/48% Sonoma], California, USA; Morgan – 13.5%; 7) Sauvignon blanc 1999, Central Valley, Chile - Carmen – 13.5%; 8) Brancott Estate wooded Sauvignon blanc 1999, Marlborough, New Zealand – Montana; - 13.5%
- 9) Scharzhofberger Riesling Spätlese 1992, Mosel-Saar-Ruwer, Germany – Reichsgraf von Kesselstatt – 8.5%.
3. Wines 9 to 12 are all made from the same single grape variety a) identify the grape variety, giving reasons with reference to each wine. Then, for each wine: b) identify the country of origin, giving reasons c) state the level of alcohol by volume (ABV) d) state the level of residual sugar in grams per litre e) comment on the level of acidity, relative to other wines in the group. 9) Scharzhofberger Riesling Spätlese 1992, Mosel-Saar-Ruwer, Germany - Reichsgraf von Kesselstatt – 8.5%; 10) Zöbinger Heiligenstein, Riesling 1999, Kamptal, Austria - Schloss Gobelsburg – 12.5%; 11) Grand Cru Schlossberg, Riesling 1996, Alsace, France; Domaine Albert Mann – 12.0%; 12) Riesling 1997, Clare Valley, Australia - Petaluma – 12.5%.

### **PAPER 2 – WEDNESDAY 28<sup>TH</sup> JUNE (2¼ HOURS ALLOWED)**

1. Wines 1 to 4 are in two pairs (Wines 1 & 2, 3 & 4). In each pair there is a wine from a classic French region and a wine from the New World, sharing the same grape variety or varieties. Taking each pair: a) identify the French wine as closely as possible, clearly stating its commune, and giving reasons. b) identify the New World wine, fixing its country of origin and region of production as closely as possible c) define the level of quality of each wine in the context of its region of production d) state the vintage for each wine and analyse its capacity to mature e) discuss the use of oak in each wine. 1) Château Lafite-Rothschild 1989, First Growth Pauillac, Haut-Médoc, Bordeaux, France – 12.5%; 2) Monte Bello 1994, Santa Cruz, California, USA - Ridge – 12.5%; 3) Pinot Noir 1996, Mount Harlen, California, USA - Calera Mills Vineyard – 13.5%; 4) Premier Cru Les Amoureux 1992, Chambolle-Musigny, Côte de Nuits, Burgundy - Domaine Comte Georges de Vogüé – 13.0%.
2. Wines 5 to 8 are all from the same single grape variety but come from two different countries. Three of the wines come from one country: a) identify the grape variety, giving reasons with reference to each wine b) identify the country and region of origin, giving your reasons c) discuss the style of wine, with reference to the other wines in the group d) comment on the level of quality. 5) Shiraz 1997, Margaret River, Australia - Amberley Estate – 13.5%; 6) St Hallett Old Block Shiraz 1996, Barossa Valley, Australia – 13.5%; 7) Les Serines 1997, St Joseph, Rhône, France - Domaine Yves Cuilleron – 12.5%; 8) Brockenback Shiraz 1996, Hunter Valley, Australia - Rothbury Estate – 12.5%.
3. Wines 9 to 12 are each from a different country and are each made from a different, single grape variety. For each wine: a) identify the country and region of origin, giving reasons b) identify the grape variety, giving reasons c) comment on the level of quality and state of maturity. 9) The Custodian Grenache 1997, McLaren Vale, Australia - D'Arenberg – 14.5%; 10) Rioja Reserva Glorioso 1996, Spain - Bodegas Palacio – 12.5%; 11) El Descanso Estate Merlot 1999, Curico, Chile - Errazuriz – 14.4%; 12) Vino Nobile di Montepulciano 1997, Tuscany, Italy - Bindella 14.0%.

### **PAPER 3 – THURSDAY 29<sup>TH</sup> JUNE (2¼ HOURS ALLOWED)**

1. Wines 1 to 3 are internationally recognised labels. For each wine: a) identify the country and region of origin, giving reasons b) identify the grape variety or grape varieties used, giving reasons c) comment on the method of production with particular attention to the role of malolactic fermentation and the use of oak. 1) Champagne nv - Lanson Black Label – 12.5%; 2) Champagne nv - Billecart-Salmon Reserve Brut – 12.0%; 3) Champagne 1990 - Bollinger Grande Année – 12.0%.
2. Wines 4 to 6 are all made from the same, single grape variety: a) identify the grape variety, giving reasons. Then, for each wine: b) identify the country of origin and, if possible, the region of production, giving reasons c) comment on the style and level of quality. 4) Pinot Grigio 1999 IGT, Venezia, Italy - Vaja – 12.0%; 5) Pinot Grigio 1998, Alto Adige, Italy - Lageder Benefizium Porer – 12.5%; 6) Tokay-Pinot gris 1997, Grand Cru Furstentum, Alsace, France - Domaine Albert Mann – 13.0%.
3. For each of wines 7 to 12: a) identify the country of origin, giving reasons. b) comment on the level of quality, with particular reference to maturity c) state the level of residual sugar in grams per litre d) state the key elements of the production process to show how the sweetness has been achieved. 7) Muscat de Beaumes de Venise 1998, Rhône, France - Vignerons de Beaumes de Venise – 15.0%; 8) 10 Year Old Tawny Port - Dow – 20.0%; 9) Château Climens 1996, First Growth Barsac, Bordeaux, France – 14.0%; 10) 15 Year Old Malmsey, Madeira; Henriques & Henriques – 20.0%; 11) Royal Corregidor Oloroso Sherry - Sandeman – 21.0%; 12) Tokaji Aszú 5 Puttonyos 1995, Hungary - Royal Tokaji Wine Company – 11.0%.