

INSTITUTE OF MASTERS OF WINE[®] EXAMINATION BOARD
THEORY EXAMINATION 2006 – LONDON

PAPER 1 – THE PRODUCTION OF WINE PART 1 – TUESDAY 6TH JUNE (3 HOURS)

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

Section A

1. How can a winemaker influence the final alcohol level of a wine, and why might this be required?
2. Explain the roles of different bacteria during winemaking.

Section B

3. How does canopy management influence fruit maturity?
4. Examine the elements of vine nutrition essential for the production of high quality wine.
5. How do different vinification techniques result in dramatically different wines made from Riesling?
6. Explain the effects of botrytis cinerea. When and why is desirable or undesirable to produce wines from botrytis affected grapes?

PAPER 2 – THE PRODUCTION OF WINE PART 2 – WEDNESDAY 7TH JUNE (3 HOURS)

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

Section A

1. You are the Q.A. manager of a wine producer. You have received complaints that your latest batch of bag in a box white wine is “slightly fizzy”. What steps would you take to investigate these complaints? What would you do to prevent a recurrence in future production runs?
2. A large supermarket chain approaches you, the producer, to investigate to the presence of a musty taint in a batch of Cabernet Sauvignon that was aged in barrels. Discuss the potential sources of the taint and how you would manage the complaint.

Section B

3. Consider the uses of Carbon Dioxide post-fermentation.
4. What influences does oak have on the maturation and style of a wine?
5. Wine is transported in bulk around the world. What are the risks that can occur during bulk transport and how can these be minimised?
6. What technical considerations need to be taken into account when bottling under screwcap?

PAPER 3 – THE BUSINESS OF WINE - THURSDAY 8TH JUNE (3 HOURS)

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

Section A

1. Examine the extent to which the wine industry responds to consumer needs.
2. The wine industry does little to encourage the consumer to trade up. How true is this?

Section B

3. What is the lifespan of a wine brand?
4. What role does the management of distribution play in the success of modern wine businesses?
5. What purpose is served in maintaining stringent regulation of the wine industry?
6. What can France do to enhance its market share in the global wine trade?

PAPER 4 – CONTEMPORARY ISSUES - FRIDAY 9TH JUNE (3 HOURS)

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

Section A

1. What will be the next big thing in the world of wine?
2. Would you invest in the wine industry today?

Section B

3. Government taxes on wine around the world are unfair. Discuss.
4. What opportunities do big wine brands offer winemakers to practise their craft?
5. Sweet wines have no place in the modern wine world. Discuss.

INSTITUTE OF MASTERS OF WINE® EXAMINATION BOARD
PRACTICAL EXAMINATION 2006 – LONDON

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 6TH JUNE (2¼ HOURS ALLOWED)

There is no wine made from CHARDONNAY in this paper.

1. Wines 1 – 3 are from the same, single grape variety. Each is from a different country of origin a) Identify the grape variety, giving reasons. Then, for each wine: b) Identify the origin as closely as possible, giving reasons. c) Comment on the wine's level of quality in the context of its country of production. 1) La Flor Sauvignon Blanc, De Pulenta Estate, Mendoza, Argentina 2005 – 12.5% 2) Waterford Estate Sauvignon Blanc, Stellenbosch, South Africa 2005 - 13.5% 3) Isabel Sauvignon Blanc, Marlborough, New Zealand 2005 – 12.5%.
2. Wines 4 – 6 are from the same country and region, and 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 level of quality in the context of its region of production. d) Comment on the production methods employed. 1) Vouvray Sec Le Mont, Huet, Loire, France, 2004 - 12.5% 2) Vouvray Sec Vieilles Vignes, La Coulee d'Or, Bourillon-Dorleans, Loire, France 2004 – 13.0% 3) Boonezeaux La Montagne, Domaine du Petit Val, Denis Goizel, Loire, France 2003 – 13.5%.
3. Wines 7 – 9 are all from the same country but from three different principal grape varieties. a) Identify the country of origin, giving reasons. Then, for each wine: b) Identify the region of production, giving reasons. c) Identify the principal grape variety, giving reasons. d) Comment on the production methods employed. 7) Albarino Lagar de Cervera, Rias Baixas, Spain 2005 – 12.5% 8) Tres Olmos Verdejo, Bodegas Garciarevalo, Rueda, Spain 2005 – 12.5% 9) Rioja Blanco, Finca Allende, Rioja, Spain 2003 – 13.5%.
4. Wines 10 to 12 are all from the same grape variety. Three different countries are represented. a) Identify the grape variety, giving reasons. Then, for each wine: b) Identify the country and region of origin, giving reasons. c) Comment on the level of quality in the context of its region of production. d) Comment on the production methods employed. 10) Isabel Pinot Gris, Marlborough, New Zealand 2005 – 12.5% 11) Pinot Grigio, Cantina La Vis, Venezia, Italy 2005 – 12.0% 12) Pinot Gris Clos Windsbuhl, Zind-Humbrecht, Alsace, France 2002 – 15.0%

PAPER 2 - WEDNESDAY 7TH JUNE (2¼ HOURS ALLOWED)

1. Wines 1 – 4 are all from the same country and region and the same vintage. a) Identify the country and region of origin as closely as possible, giving reasons. b) Identify the vintage, giving reasons. Then, for each wine: c) Comment on the quality of the wine in the context of its region of production d) Discuss the wine's state of maturity. 1) Ch Pontet-Canet, Pauillac, Bordeaux, France 2001 – 13.0% 2) Ch Palmer, Margaux, Bordeaux, France 2001 – 12.5% 3) Ch L'Eglise-Clinet, Pomerol, Bordeaux, France 2001 – 13.5% 4) Ch Haut Brion, Pessac-Leognan, Bordeaux, France 2001 – 13.5%
2. Wines 5 – 7 are all from the same country and region of origin. They are all 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 level of quality and maturity in the context of its region of production. d) Discuss the wine-making methods employed, using the evidence in your glass. 5) Barbaresco Serraboella, Cigliuti, Piedmont, Italy 2001 – 14.5% 6) Barolo Cascina Francia, Giacomo Conterno, Piedmont, Italy 1999 – 14.0% 7) Barolo Cannubi Boschis, Sandrone, Italy 2001 – 14.5%
3. Wines 8 – 12 are all from the same country of origin. Each wine is made from different predominant grape variety. a) Identify the country of origin, giving reasons. Then, for each wine: b) Identify the region of origin as closely as possible, giving reasons. c) Identify the predominant grape variety, giving reasons. d) Comment on the level of quality in the context of its region of production. 8) Fetzer Valley Oaks Merlot, California, USA 2003 – 13.5% 9) Peachy Canyon Zinfandel, Incredible Bin 119, Paso Robles, USA 2004 – 14.0% 10) Au Bon Climat Pinot Noir, Santa Maria, USA 2004 – 13.5% 11) Quintessa, Rutherford, USA 2000 – 14.5%. 12) Qupe Bien Nacido Syrah, Santa Maria, USA 2003 – 14.5%.

PAPER 3 – THURSDAY 8TH JUNE (2¼ HOURS ALLOWED)

1. Wines 1 & 2 are both sparkling wines. For each wine: a) Identify the country and region of production as closely as possible, giving reasons. b) Identify the principal grape variety or varieties, giving reasons. c) Comment on the method of production. d) Comment on the level of quality. 1) Michel Guillemot Blanc de Noirs, Champagne, France NV – 12.0% 2) Louis Roederer Blanc de Blancs, Champagne, France 1999 – 12.0%.
2. Wines 3 & 4 are both made from the same predominant grape variety. a) Identify the predominant 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) Comment on the quality of the wine, including reference to its method of production. 3) Chateau Guiraud 1er Cru Classe, Sauternes, France 2001 – 13.5%. 4) Cranswick Estate Reserve Botrytis Semillon, Riverina, Australia 2002- 11.5%.
3. Wines 5 – 9 all have alcohol content of at least 14% and each is produced in a different country. For each wine: a) Identify the country and region of production as closely as possible, giving reasons. b) Identify the grape variety or varieties, giving reasons. c) State the level of alcohol in percentage terms and how this level of alcohol has been achieved. d) Comment on the style of the wine and its quality in the context of its region of production. 5) Ridge Geyserville, Alexander Valley, USA 2003 – 14.5% 6) Quinta de Noval 20 Old Tawny, Douro, Portugal NV – 20.0% 7) Amarone della Valpolicella Classico, Allegrini, Veneto, Italy 2000 – 15.0% 8) D'Arenberg The Dead Arm Shiraz, McLaren Vale, Australia 2001 – 15.0% 9) Maury, Domaine des Soulanes, Daniel Laffite, Roussillon, France 2004 – 15.8%.
4. Wines 10 to 12 are all 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) Identify the key elements of the production process which contribute most to the style of the wine. d) State the level of alcohol in percentage terms. e) State the level of residual sugar in grams per litre. 10) Chambers Rutherglen Muscat, Rutherglen, Australia NV – 19.0%. 11) Moscato d'Asti, Bass Tuba, Bava, Piedmont, Italy – 4.5%. 12) Muscat Sec, Vin de Pays d'Oc, Languedoc, France 2005 – 13.5%.