

# INSTITUTE OF MASTERS OF WINE EXAMINATION BOARD

## THEORY EXAMINATION 2007 – LONDON

### **PAPER 1 – THE PRODUCTION OF WINE PART 1 – TUESDAY 5<sup>TH</sup> JUNE (3 HOURS)**

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

#### **Section A**

1. **As a vineyard manager, evaluate the key factors required to produce a wine of outstanding quality.**
2. **Examine different methods of working the soil that can affect the potential yield and quality in a vineyard.**

#### **Section B**

3. How and why do grape growers prune vines at different times of the year?
4. What are the factors affecting malolactic conversion, and how would a winemaker manipulate these in order to achieve a desired level of acidity in a wine?
5. After the harvest, what role does temperature play in wine production?
6. What extraction methods are available to the winemaker and how do they influence wine quality?

### **PAPER 2 – THE PRODUCTION OF WINE PART 2 – WEDNESDAY 6<sup>TH</sup> JUNE (3 HOURS)**

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

#### **Section A**

1. **Evaluate the techniques that are used to clarify wine and ensure that clarity is maintained after bottling.**
2. **Discuss the benefits and drawbacks associated with the use of high and low levels of sulphur dioxide post-fermentation. What alternatives are there to the use of sulphur dioxide?**

#### **Section B**

3. In the days of international quality regulations and independent third party audits to what extent has the role of the QA manager in large retail chains been superseded?
4. What procedures would you consider, and why, when preparing wine prior to filling:
  - a) under a driven cork closure;
  - b) under screwcap;
  - c) in bag-in-box?
5. Consider the function of blending in the production of:
  - a) a high volume rosé wine brand;
  - b) a boutique producer's "Bordeaux-style" blend ;
  - c) fino sherry
6. How does the production method of sparkling wine have an influence on the quality and style?

### **PAPER 3 – THE BUSINESS OF WINE - THURSDAY 7<sup>TH</sup> JUNE (3 HOURS)**

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

#### **Section A**

1. **Are supply and demand imbalances an inevitable part of the modern wine industry?**
2. **What are the most important skills and qualifications you would look for when hiring a brand manager in the wine business, and why?**

#### **Section B**

3. Is there such a thing as luxury wine, and if so what is its future?
4. How has the Internet changed the business of wine?
5. How important is the concept of "place of origin" in the marketing of wine?
6. You have a small retail wine business: how would you best grow it?

### **PAPER 4 – CONTEMPORARY ISSUES - FRIDAY 8<sup>TH</sup> JUNE (3 HOURS)**

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

#### **Section A**

1. **What do you think the consequences of climate change will be for the wine industry?**
2. **What different roles do alcohol levels play in wine?**

#### **Section B**

3. Do you see foreign investors in wine estates as heroes or villains?
4. What type of recommendations work for wine? Illustrate your answers with examples from around the globe.
5. How far will the recent growth in the market for rosé wine continue, and why?

**INSTITUTE OF MASTERS OF WINE EXAMINATION BOARD**  
**PRACTICAL EXAMINATION 2007 – 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 5<sup>TH</sup> JUNE (2¼ HOURS ALLOWED)**

1. Wines 1 – 4 are from the same vintage, from Burgundy. a) Identify the vintage, giving reasons with reference to each wine. Then, for each wine: b) Identify the origin as closely as possible. c) Assess the quality of the wine. Comment on the winemaking.
2. Wines 5 and 6 are blends of more than one grape variety. They come from different countries. They have one grape variety in common. For both wines together: a) Identify the common grape variety. Also consider the other variety/ies within each wine. b) Identify the origin of each wine as closely as possible. c) Assess the quality and relative maturity of the two wines. d) Assess the place of each wine in the global market place.
3. Wines 7 and 8 are blends of more than one grape variety. They come from different countries. They have one grape variety in common. For both wines together: a) Identify the common grape variety. Also consider the other variety/ies within each wine. b) Identify the origin of each wine as closely as possible. c) Assess the quality of the two wines. d) Assess the potential for development of both wines.
4. Wines 9-12 are made from different single grape varieties. For each wine: a) Identify the grape variety as closely as possible. b) Identify the origin of the wine. c) Assess the quality and maturity.

**PAPER 2 - WEDNESDAY 7<sup>TH</sup> JUNE (2¼ HOURS ALLOWED)**

1. Wines 1 – 4 are all from Burgundy. For each wine: a) Identify its appellation as closely as possible, giving reasons. b) Comment on its vintage and its capacity to develop further. Then: a) Compare wine 2 with wine 4 – stating which is the better of the two and why.
2. Wines 5 and 6 come from the same property and the same vintage. a) Identify the origin of the wines as closely as possible, giving reasons. b) Comment upon their quality, state of maturity and capacity to age and develop further. c) State the vintage, giving reasons.
3. Wines 7-11 are a mixed bag. Each wine is made from a single, different, predominant grape variety and each comes from a different country. For each wine: a) Identify the grape variety and origin, giving reasons. b) Comment upon the method of production. c) Comment upon quality and style.
4. Taking this wine (12) in isolation: a) Comment upon the quality and style of this wine. What factors have influenced the style? B) How could this wine be promoted commercially? c) Consider the possible origin of this wine.

**PAPER 3 – THURSDAY 8<sup>TH</sup> JUNE (2¼ HOURS ALLOWED)**

1. Wines 1 – 6 are all fortified. For each wine: a) Identify the country and region of origin as closely as possible, giving reasons. b) Comment on the method of production. c) State the alcohol in percentage by volume. d) Comment on the quality and age/maturity.
2. Wines 7 to 10 are all sparkling and are in pairs, (7 & 8) and (9 & 10). Each pair contains a European wine and a New World wine. For each wine: a) Identify the country and region of origin as closely as possible, giving reasons. b) What grape variety or varieties has/have been used in the wine's production? Then for each pair: c) Comment on the quality, comparing the two wines within each pair.
3. Wines 11 – 12 are made in large volumes. For each wine: a) Comment on the method of production. b) Comment on the quality level and target market.

<b>Paper 1</b>		<b>Alcohol</b>	<b>Region</b>	<b>Country</b>	
1	Bourgogne, Clos du Château, Château de Puligny Montrachet	2004	12.3	Burgundy	France
2	Pouilly Vinzelles, Soufrandière, Bret Bros	2004	13.0	Burgundy	France
3	Chablis 1er Cru, Mont de Milieu, Droin	2004	13.0	Burgundy	France
4	Meursault, Arnaud Ente	2004	12.9	Burgundy	France
5	Domaine de Chevalier, Grand Cru Classé	2003	13.0	Pessac-Léognan	France
6	Semillon-Chardonnay, Cawarra, Lindemans	2006	12.5	SE Australia	Australia
7	Domaine Chaume Arnaud, Vinsobres Blanc	2005	14.0	Rhône Valley	France
8	Viognier-Chardonnay, Bien Nacido, Qupe	2005	13.5	Santa Maria, California	USA
9	Gewurztraminer, Gesetz, Rieffel	2004	13.0	Alsace	France
10	Torrontes, Crios de Susana Balbo	2006	13.5	Cafayate	Argentina
11	Vesevo, Greco di Tufo	2005	13.0	Campania	Italy
12	Condrieu, Pierre Gaillard	2005	13.5	Rhône Valley	France
<b>Paper 2</b>		<b>Alcohol</b>	<b>Region</b>	<b>Country</b>	
1	Gevrey-Chambertin, Clos Prieur, Patrice Rion	2003	13.0	Burgundy	France
2	Mercurey, Vieilles Vignes, Francois Raquillet	2004	13.0	Burgundy	France
3	Bourgogne Rouge, Ghislaine Barthod	2004	13.0	Burgundy	France
4	Vosne-Romanée, Sylvain Cathiard	2002	13.0	Burgundy	France
5	Château Pichon-Longueville Baron, 2ème Cru, Pauillac	2002	13.5	Bordeaux	France
6	Les Tourelles de Longueville, Pauillac	2002	13.5	Bordeaux	France
7	Barolo, Bricco delle Viole, G.D.Vajra	2001	13.5	Piedmont	Italy
8	Rioja Reserva, Marques de Vargas	2001	13.5	Rioja Alta	Spain
9	Carmenère, Arboleda	2004	14.0	Colchagua	Chile
10	Morgon, Vieilles Vignes, Domaine Calot	2005	13.0	Beaujolais	France
11	Jester Shiraz, Mitolo	2005	14.5	McLaren Vale, S. Australia	Australia
12	Mavrotragano, Hatzidakis Winery	2003	14	Santorini	Greece
<b>Paper 3</b>		<b>Alcohol</b>	<b>Region</b>	<b>Country</b>	
1	Manzanilla de Sanlucar, Barbadillo	nv	15.5	Jerez/Sanlucar	Spain
2	Croft Original Pale Cream Sherry	nv	17.5	Jerez	Spain
3	Sercial Madeira 10 Year Old, Barbeito	nv	19.0	Madeira	Portugal
4	Quinta do Noval LBV Port	1999	19.5	Douro	Portugal
5	Vintage Port, Quinta de la Rosa	2003	20.0	Douro	Portugal
6	Muscat de Beaumes de Venise, Durban	2004	15.0	Rhône Valley	France
7	Louis Roederer Brut Premier	nv	12.0	Champagne	France
8	Roederer Estate Quartet	nv	12.0	Anderson Valley, California	USA
9	Billecart-Salmon Rosé	nv	12.0	Champagne	France
10	Green Point Rosé	2003	12.5	Australia	Australia
11	Blossom Hill California White	nv	11.0	California	USA
12	Black Tower Rivaner, Kendermann	2006	9.5	Germany	Germany