

INSTITUTE OF MASTERS OF WINE® EXAMINATION BOARD  
THEORY EXAMINATION 2008

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

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

**Section A**

1. What are the benefits and relative costs associated with biodynamic, organic and sustainable (*lutte raisonnée*) viticulture? Illustrate your answers with examples from the Old World and the New World.
2. What consequences for viticulture does climate change present globally, and what can viticulturalists do to exploit and moderate its effects?

**Section B**

3. Define, and explain the relevance of four of the following terms in the production of wine:
  - Micro-oxygenation
  - 4-ethyl phenol
  - Monoterpenes
  - TVI (temperature variability index)
  - DAP (Diammonium Phosphate)
4. Critically examine the advantages and disadvantages of indigenous and cultured yeasts in the production of wine.
5. How may a winemaker affect the ageing potential of a wine during the vinification process?
6. Identify the major pests and diseases affecting vineyards worldwide. Outline their effects and treatments used to counter them.

**PAPER 2 – THE PRODUCTION OF WINE PART 2 – WEDNESDAY 4<sup>TH</sup> JUNE (3 HOURS)**

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

**Section A**

1. How should a large branded wine distributor react when it receives consumer complaints of swelling bag-in-boxes?
2. You are responsible for a wine that is to be moved from bottling at source to bottling in the country in which it is sold. What are the Quality Control implications of this change?

**Section B**

3. How can the negative effects of volatile sulphur compounds in wine best be managed?
4. What is the post-fermentation impact of oxygen on wine evolution and quality?
5. How do different methods of fortification influence wine quality and style?
6. Write concise notes on four of the following topics:
  - PET – (polyethylene terephthalate)
  - Ascorbic Acid
  - Metatartaric acid
  - Brettanomyces
  - Lees contact

**PAPER 3 – THE BUSINESS OF WINE - THURSDAY 5<sup>TH</sup> JUNE (3 HOURS)**

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

**Section A**

1. How can wine distribution and retail businesses address the environmental challenges facing them?
2. How is the global wine industry currently trying to manage the imbalance between supply and demand of wine?

**Section B**

3. Who influences the choice of wines that consumers drink?
4. Who controls today's fine wine market?
5. What can sparkling wine producers learn from the success of Champagne?
6. How can the wine industry increase profitability?

**PAPER 4 – CONTEMPORARY ISSUES - FRIDAY 6<sup>TH</sup> JUNE (3 HOURS)**

*TWO questions to be answered.*

1. Which countries do you see driving the growth of the international wine market over the next five years, and why?
2. What do you think are the key ethical issues for the wine industry and are they being adequately addressed?
3. Evaluate the various alternatives to glass in which to pack wine for the consumer.
4. Examine the extent to which the talk about producing lower alcohol wine reflects a short term fashion or a longer term trend.
5. What role does legislation play in the wine industry today?

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PRACTICAL EXAMINATION 2008

**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 3<sup>RD</sup> JUNE (2¼ HOURS ALLOWED)**

**1. Wines 1 – 4 are all from the same country. Each is made from a different single grape variety and is from a different region.**

- a) Identify the country of origin (12 marks)

**Then for each wine:**

- b) Identify the grape variety (4 x 5)  
c) Identify the region of origin (4 x 7)  
d) Evaluate the wine's quality in the context of its region of origin (4 x 10)

**2. Wines 5 and 6 are both made by the same producer in the same region of origin.**

- a) Compare the levels of quality clearly stating which you consider to be the better of the two and why. Consider each wine's capacity to age and develop (20)  
b) Compare, in detail, the methods of production employed for the two wines (15)  
c) Identify the origin as closely as possible (15)

**3. Wines 7 and 8 are both made by the same producer in the same region of origin.**

- a) Compare the levels of quality clearly stating which you consider to be the better of the two and why. Consider each wine's capacity to age and develop (22)  
b) Compare, in detail, the methods of production employed for the two wines (18)  
c) Identify the region of origin (10)

**4. Wines 9 and 10 are both made by the same producer in the same region of origin.**

- a) Compare the levels of quality clearly stating which you consider to be the better of the two and why. Consider each wine's capacity to age and develop (20)  
b) Compare, in detail, the methods of production employed for the two wines (15)  
c) Identify the region of origin as closely as possible (15)

**5. Wines 11 and 12 are both made by the same producer in the same region of origin.**

- a) Compare the levels of quality clearly stating which you consider to be the better of the two and why. Consider each wine's capacity to age and develop (20)  
b) Compare, in detail, the methods of production employed for the two wines (15)  
c) Identify the region of origin as closely as possible (15)

**PAPER 2 - WEDNESDAY 4<sup>TH</sup> JUNE (2¼ HOURS ALLOWED)**

**1) Wines 1 and 2 are from one country; wines 3 and 4 are from another country. All four are from the southern hemisphere. Each of the 4 wines is made from a different single grape variety.**

**For each wine:**

- a) Identify the grape variety (4 x 5 marks)  
b) Identify the country and region of origin (4 x 10)  
c) Comment on quality and style (4 x 10)

**2) Wines 5 to 8 are all from the same country and region of origin.**

**For all 4 wines:**

- a) Identify the country and region of origin (28)

**For each wine**

- b) Comment on the method of production (4 x 6)  
c) Comment on the quality within the context of the region of origin and consider the potential for further development (4 x 12)

**3) Wines 9 to 12 are all blends of more than one grape variety.**

**For each wine:**

- a) Comment on quality and style, with reference to the sector of the market that you consider most appropriate for each wine (4 x 20)
- B)** Identify the country and region of origin (4 x 5)

***PAPER 3 – THURSDAY 5<sup>TH</sup> JUNE (2¼ HOURS ALLOWED)***

**1) Wines 1-8 are from the same single grape variety, from three different countries.**

**For all 8 wines together:**

- a) Identify, with reference to each wine, the grape variety (24 marks)
- For each wine:**
- b) Outline the commercial potential for each wine (8 x 4)
  - c) Identify the origin, as closely as possible (8 x 7)
  - d) Comment on the winemaking (8 x 4)
  - e) Comment on quality and maturity (8 x 7)

**2) Wines 9-12 are all from the same country and region of origin.**

For all four wines:

- a) Comment on the wines as a set, with particular reference to their region of origin, quality and commercial appeal (100)

## WINE LIST 2008

<b>Paper 1</b>		<b>Alcohol</b>	<b>Region</b>	<b>Country</b>	
1	Riesling, Polish Hill, Grosset	2007	13.5	Clare Valley	Australia
2	Semillon, ILR, Brokenwood	2002	11.0	Hunter Valley	Australia
3	Chardonnay, Cullen	2004	14.0	Margaret River	Australia
4	Sauvignon Blanc, Shaw and Smith	2007	13.0	Adelaide Hills	Australia
5	Chablis, Grand Cru Bougros, William Fevre	2005	13.0	Burgundy	France
6	Chablis, William Fevre	2005	12.5	Burgundy	France
7	Soave Classico, Pieropan	2006	12.0	Veneto	Italy
8	Soave Classico, La Rocca, Pieropan	2005	13.0	Veneto	Italy
9	Vouvray, Sec, Le Haut Lieu, Huet	1995	12.0	Loire	France
10	Vouvray, Demi-Sec, Le Mont, Huet	2000	12.0	Loire	France
11	Sauvignon Blanc, Te Koko, Cloudy Bay	2005	13.5	Marlborough	New Zealand
12	Sauvignon Blanc, Cloudy Bay	2007	13.5	Malborough	New Zealand

<b>Paper 2</b>		<b>Alcohol</b>	<b>Region</b>	<b>Country</b>	
1	Pinot Noir, Lot 21, Viña Leyda	2005	14.0	Leyda Valley	Chile
2	Carmenère Reserva, Mont Gras	2006	14.5	Colchagua Valley	Chile
3	Malbec Reserva, Norton	2005	14.0	Lujan de Cuyo	Argentina
4	Cabernet Sauvignon, Catena Alta	2004	14.0	Mendoza	Argentina
5	Chianti Classico, Fontodi	2005	14.0	Tuscany	Italy
6	Cortaccio, Villa Cafaggio, IGT	2003	14.0	Tuscany	Italy
7	Chianti Classico, Riserva, Vigneto Rancia, Felsina Berardenga	2004	13.5	Tuscany	Italy
8	Chianti, Leonardo	2006	13.0	Tuscany	Italy
9	Reserve Merlot-Cabernet Sauvignon, Calvet	2005	12.5	Bordeaux	France
10	Cabernet-Merlot, 'Stamp', Hardy's	2007	13.5	S.E. Australia	Australia
11	Nine Popes, Charles Melton	2005	14.5	Barossa Valley	Australia
12	Les Escarboucles, Château L'Euzière	2005	13.5	Pic Saint-Loup	France

<b>Paper 3</b>		<b>Alcohol</b>	<b>Region</b>	<b>Country</b>	
1	Bourgogne Pinot Noir, Caves des Vignerons de Buxy	2006	13.0	Burgundy	France
2	Pinot Noir, Au Bon Climat	2006	13.5	Santa Maria, California	USA
3	Pinot Noir, Delta Vineyard	2007	13.0	Marlborough	New Zealand
4	Pommard, Clos des Epeneaux, Comte Armand	2004	13.5	Burgundy	France
5	Pinot Noir, Turning Leaf, Gallo	2006	13.0	California	USA
6	Pinot Noir, Laurene, Drouhin	2004	14.5	Oregon	USA
7	Pinot Noir, Peregrine	2006	13.5	Central Otago	New Zealand
8	Gevrey Chambertin, Alain Burguet	2004	13.0	Burgundy	France
9	Vintage Port, Warre	1985	20.0	Douro	Portugal
10	Late Bottled Vintage, Quinta do Noval	2001	19.5	Douro	Portugal
11	Finest Reserve, Quinta da Rosa	NV	20.0	Douro	Portugal
12	20 Year Old Tawny, Quinta do Noval	NV	20.5	Douro	Portugal

NOTE: ALCOHOL LEVELS ARE THOSE PRINTED ON THE LABEL