

INSTITUTE OF MASTERS OF WINE® EXAMINATION BOARD  
THEORY EXAMINATION 2010

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

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

**Section A**

1. How might alcohol levels in unfortified wines be influenced in both the vineyard and the cellar and why might this be desirable?
2. What are the effects of different extraction methods used when vinifying a) Pinot Noir and b) Cabernet Sauvignon grapes?

**Section B**

3. What is the potential of THREE of the following grape varieties for making high quality table wine:
  - Carignan
  - Petit Verdot
  - Roussanne
  - Petit Manseng
  - Touriga Nacional
4. How would you manage an established vineyard in a 'hot climate'?
5. How can vine nutrition be improved through soil management?
6. Examine the importance of temperature at different stages for the vinification, with examples from both red and white winemaking.

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

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

**Section A**

1. How might the most common wine faults in finished wine be avoided and detected?
2. What issues should be considered when replacing an existing bottling line?

**Section B**

3. Write concise notes on THREE of the following:
  - a. TCA (2, 4, 6-trichloroanisole)
  - b. American Oak
  - c. Fining agents
  - d. Volatile Acidity
4. Why and how should wine be stabilised before bottling?
5. What impact does temperature have on the storage and maturation of wine?
6. What are the main factors, following the first alcoholic fermentation, that affect the quality and style of sparkling wine?

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

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

**Section A**

1. Does the short term get in the way of the long term? Answer from the point of view of a wine brand owner.
2. As a wine brand owner what can you do to reduce the carbon footprint of your brand?

**Section B**

3. What are the risks and reward factors that need to be considered when evaluating whether buying fine wine is appropriate part of an investment portfolio?
4. Evaluate the most effective ways in which wine producers can communicate with consumers.
5. Who makes the most profit on a bottle of wine in today's market? How is this changing?
6. How can France regain its market share on the global wine market?

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

*TWO questions to be answered.*

1. Examine the extent to which 'wine is a social evil'.
2. Looking ahead towards 2050, what impact do you think climate change will have on wine production?
3. "The wine business is reaching a tipping point" (Troy Christensen, Constellation). In your view, who will be the winners of the future industry in the next ten years and why?
4. Can Riesling challenge Chardonnay and Sauvignon Blanc for dominance on the world stage?
5. Can the classification of the first growth (Erste Lage) vineyards do the German wine industry any good?

INSTITUTE OF MASTERS OF WINE<sup>®</sup> EXAMINATION BOARD  
PRACTICAL EXAMINATION 2010

**General instructions**

All questions must be answered.

You must use the relevant pre-printed answer sheet for each wine.

You must write your CANDIDATE NUMBER on EACH answer sheet.

You are advised to read each question carefully before answering.

Give reasons for your answers wherever possible, always referring to what you can taste in the glass.

You are reminded that any faults that a wine may show will be known to the Examiners. Comment on the wines as they appear to you on the day.

**PAPER 1 – TUESDAY 1<sup>ST</sup> JUNE (2¼ HOURS ALLOWED)**

**QUESTION PAPER**

**1) Wines 1 and 2 are both made from the same single grape variety, by the same producer and in the same region of origin.**

**For both wines:**

- a) Identify the grape variety and origin as closely as possible (20 marks)
- b) Compare the methods of production employed for the two wines (10 marks)
- c) Compare the levels of quality, clearly stating which you consider to be the better of the two and why (10 marks)
- d) Consider each wine's capacity to age and develop (10 marks)

**2) Wines 3 to 7 are all made from different single grape varieties from different countries.**

**For each wine:**

- a) Identify the grape variety. (5 x 10 marks)
- b) Identify the country and region of origin, with particular reference to climate. (5 x 10 marks)
- c) Comment on the quality. (5 x 5 marks)

**3) Wines 8 and 9 are both blends, of the same grape varieties; one wine is from the 'Old World' and one wine from the 'New World'.**

**For both wines:**

- a) Identify the grape varieties. (20 marks)

**For each wine:**

- b) Identify the country and region of origin as closely as possible. (2 x 5 marks)
- c) Discuss the winemaking with particular reference to use of oak. (2 x 5 marks)
- d) Comment on the level of quality of each wine in the context of its region of production. (2 x 5 marks)

**4) Wines 10 to 12 are all from Europe but not from France, Italy, Spain or Germany.**

**For each wine**

- a) Identify the country of origin. (3 x 10 marks)
- b) Identify the grape variety/ies. (3 x 5 marks)
- c) Comment on quality and commercial potential (always referring to what can be tasted in the glass). (3 x 10 marks)

**PAPER 2 – WEDNESDAY 2<sup>ND</sup> JUNE (2¼ HOURS ALLOWED)**

**QUESTION PAPER**

**1) Wines 1 to 4 are all from the same country and region.**

**For each wine**

- a) Identify the origin and grape variety/ies as closely as possible. (4 x 15 marks)
- b) Identify the wine's age and maturity. (4 x 5 marks)
- c) Comment on quality, within the context of the region of origin. (4 x 5 marks)

**2) Wines 5 and 6 share the same predominant grape variety, but are from two different countries.**

**For both wines**

- a) Identify the predominant variety. (10 marks)

**For each wine**

- b) Identify the origin as closely as possible and comment on the winemaking. (2 x 10 marks)
- c) Comment on quality, within the context of the region of origin. (2 x 10 marks)

3) Wines 7 and 8 share the same predominant grape variety, but are from two different countries.

For both wines

a) Identify the predominant variety. (10 marks)

For each wine

b) Identify the origin as closely as possible and comment on the winemaking. (2 x 10 marks)

c) Comment on quality, within the context of the region of origin. (2 x 10 marks)

4) Wines 9 to 12 are from three different countries. Three are from different single grape varieties; the fourth is a blend.

For each wine

a) Identify the grape variety/ies and origin as closely as possible. (4 x 10 marks)

b) Comment on the method of production, noting how it has affected the wine's style. (4 x 5 marks)

c) Comment on quality, with reference to the commercial potential of this style.

(4 x 10 marks)

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

**QUESTION PAPER**

1) Wines 1 to 3 are all sparkling wines from different countries.

For each wine:

a) Comment on the method of production, considering how this has influenced the style of the wine. (3 x 10 marks)

b) Identify the origin as closely as possible. (3 x 10 marks)

c) Comment on the quality level in the context of its region of origin. (3 x 5 marks)

2) Wines 4 to 6 are from different countries.

For each wine:

a) Quantify the levels of residual sugar in grammes per litre. (3 x 4 marks)

b) Quantify the levels of alcohol in % abv. (3 x 4 marks)

c) Comment on the level of botrytis influence and the overall balance and quality. (3 x 10 marks)

d) Identify the origin as closely as possible. (3 x 7 marks)

3) Wines 7 to 12 are a 'mixed bag'.

For each wine:

a) Comment on the method of production and maturation, concentrating on the key factors that have influenced the style of the wine. (6 x 10 marks)

b) Comment on the age of the wine. (6 x 3 marks)

c) Identify the origin as closely as possible and comment on the quality in the context of its region of origin. (6 x 12 marks)

Crib Sheet 2010

<b>Paper 1</b>	<b>Vintage</b>	<b>Alcohol</b>	<b>Region</b>	<b>Country</b>
Bourgogne Blanc, Lafôret, Drouhin	2008	13.0	Burgundy	France
Meursault, 1er Cru Perrières, Drouhin	2006	13.5	Burgundy	France
Albarino, Pazo de Senorans	2008	12.0	Rias Baixas	Spain
Einz Zwei Dry, Riesling Trocken, Leitz	2008	12.0	Rheingau	Germany
Pinot Grigio, Borgo dei Vassalli	2008	13.0	Venezia Giulia	Italy
Vouvray, Le Mont Demi Sec, Huet	2000	12.5	Loire	France
Gewurztraminer, Private Bin, Villa Maria	2008	13.5	East Coast	New Zealand
Caillou Blanc, Château Talbot	2007	13.0	Bordeaux	France
Semillon-Sauvignon, Samson's Range, Plantagenet	2008	13.0	Western Australia	Australia
Vinho Verde, Adega de Moncao	2008	11.0	Moncao	Portugal
Gruner Veltliner, 'Kies', Kurt Angerer	2008	12.5	Kamptal	Austria
Dry Furmint, Dobogo	2007	14.0	Mad / Tallya	Hungary
<b>Paper 2</b>	<b>Vintage</b>	<b>Alcohol</b>	<b>Region</b>	<b>Country</b>
Châteauneuf du Pape, Domaine Marcoux	2006	15.0	Rhone	France
Côtes du Rhône, La Gerbaude, Alary	2008	13.5	Rhone	France
Crozes Hermitage, Alain Graillot	2007	13.0	Rhone	France
Hermitage, La Petite Chapelle, Jaboulet	2006	14.0	Rhone	France
Merlot, Cafaro	2006	13.8	Napa Valley	California
L'Hospitalet de Gazin	2006	13.5	Pomerol	Bordeaux
Cahors, Château de Chambert	2007	13.0	Cahors	France
Malbec Reserva, Altos Las Hormigas	2007	14.5	Mendoza	Argentina
Chinon, La Baronnie Madeleine, Couly-Dutheil	2006	13.5	Loire	France
Pinot Noir, Gladstone	2008	14	Wairarapa	New Zealand
Beaujolais Villages, Louis Jadot	2008	12.5	Beaujolais	France
Valpolicella, Allegrini	2008	13	Veneto	Italy
<b>Paper 3</b>	<b>Vintage</b>	<b>Alcohol</b>	<b>Region</b>	<b>Country</b>
Cava, bottled for the Co-Operative	NV	11.5	Penedes	Spain
Prosecco, 'Crede', Bisol	2009	11.5	Valdobbiadene	Italy
Pelorus, Brut, Cloudy Bay	NV	12.5	Wairau Valley, Marlborough	New Zealand
Cordon Cut, Mount Horrocks	2009	11.5	Clare Valley	Australia
Tokaji Aszu 6 Puttonyos, Dobogo	2004	10.5	Tokaji	Hungary
Pinot Gris, Selection des Grains Nobles, 'Heimbourg', Zind Humbrecht	2005	10.0	Alsace	France
Muscat de Beames de Venise, Paul Jaboulet Aine	2007	15.0	Rhone	France
Vin Santo, Capezzana	2003	15.5	Tuscany	Italy
Recioto della Valpolicella, 'Giovanni Allegrini', Allegrini	2006	14.0	Veneto	Italy
Rutherglen Muscat, Stanton and Killeen	NV	17.5	Rutherglen	Australia
10 year old Tawny, Ramos Pinto	NV	19.5	Douro	Portugal
Pedro Ximenez, 'Triana', Hidalgo	NV	17.0	Jerez	Spain