



THE INSTITUTE OF MASTERS OF WINE  
**THEORY EXAMINATION 2011**

**PAPER 1 – The Production of Wine Part 1 – Tuesday 7<sup>th</sup> June 2011 (3 hours)**

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

**Section A**

1. What are the vineyard factors that influence the choice of rootstocks?
2. Examine the differences between phenolic and physiological ripeness and their impact on winemaking.

**Section B**

3. Compare and contrast the advantages and disadvantages of organic and non-organic viticulture.
4. Explain the different styles of wine that can be made from Chardonnay and Semillon grapes and examine how the winemaker may influence them.
5. What are the options available for the control of acidity in musts and wines from selecting the date of harvest to the end of the malolactic conversion?
6. Explain recent changes in the uses of Sulphur and Sulphur Dioxide in the vineyard and cellar prior to the completion of the malolactic conversion.

**PAPER 2 – The Production of Wine Part 2 – Wednesday 8<sup>th</sup> June 2011 (3 hours)**

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

**Section A**

1. In order of priority, what quality assurance procedures should a producer have in place to avoid contaminated or defective wine?
2. What factors should influence the choice of a wine's closure?

**Section B**

3. What filtration techniques are available to the winemaker after malolactic conversion and before bottling? When and how might each of them be employed?
4. Drawing on examples from around the world, demonstrate how a fortified wine's style is influenced by its production methods.
5. How do scale and costs influence choices in the use of oak in the maturation of wine? Critically assess the use of yeast lees in the maturation of both still and sparkling wines.
6. Critically assess the use of yeast lees in the maturation of both still and sparkling wines.

**PAPER 3 – The Business of Wine – Thursday 9<sup>th</sup> June 2011 (3 hours)**

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

**Section A**

1. Using examples from all parts of the value chain, examine whether "green pays".
2. Examine the advantages and disadvantages of remaining a small wine estate.

**Section B**

3. Volume or profit? Examine the options facing multi-national wine companies.
4. Using examples from around the world, outline a marketing strategy for a global wine brand to be sold into hotels and restaurants.
5. Examine the extent to which the concept of *terroir* should influence the position and market for a premium wine.
6. How can the internet influence the success (or failure) of a wine brand?

**PAPER 4 – Contemporary Issues – Friday 10<sup>th</sup> June 2011 (3 hours)**

*TWO* questions to be answered.

1. How important is the influence of wine journalism in today's media?
2. Is Wine principally an Art or a Science?
3. Can vineyards and wineries ever truly be biodiverse and sustainable?
4. "Wine from long habit has become an indispensable for my health" (Thomas Jefferson). Examine the extent to which views about the health benefits of wine have changed away from Jefferson's habit in the 21<sup>st</sup> century.
5. Some say the majority of wine consumers enjoy wine without understanding it. How will this shape the future of the international wine trade?

**THE INSTITUTE OF MASTERS OF WINE  
PRACTICAL EXAMINATION 2011**

**PAPER 1, Tuesday 7<sup>th</sup> June 2011 – 2 ¼ hours**

QUESTION PAPER

- 1) **Wines 1 to 3 are from the same region of origin, but made from different single grape varieties.**  
**For all three wines:**  
a) Identify the region of origin (15 marks)  
**For each wine:**  
b) Identify the grape variety and comment on the level of quality within the context of the region of origin (3 x 15 marks)  
c) Comment on the age / vintage of each wine and its potential to develop and improve further (3 x 5 marks)
- 2) **Wines 4 to 6 are made from the same grape variety.**  
**For all three wines:**  
a) Identify the grape variety (15 marks)  
**For each wine:**  
b) Identify the origin as closely as possible and comment on the level of quality within the context of that origin (3 x 15 marks)  
c) Discuss how the wine has been made, with specific reference to the use of oak and malolactic fermentation (3 x 5 marks)
- 3) **Wines 7 to 12 are a mixed bag. Each comes from a different country and a different (predominant) grape variety.**  
**For each wine:**  
a) Identify the predominant grape variety (6 x 7 marks)  
b) Identify the country and region of origin as closely as possible (6 x 8 marks)  
c) Comment on the level of quality (6 x 10 marks)

**PAPER 2, Wednesday 8<sup>th</sup> June 2011 – 2 ¼ hours**

QUESTION PAPER

- 1) **Wines 1 to 3 are from the same country of origin.**  
**For all three wines:**  
a) Identify the country of origin (15 marks)  
**For each wine:**  
b) Identify the grape variety/ies (3 x 10 marks)  
c) Comment on the level of quality (3 x 10 marks)
- 2) **Wines 4 and 5 are made from the same single grape variety and are from the same region of origin.**  
**For both wines:**  
d) Identify the grape variety and region of origin as closely as possible (20 marks)  
**For each wine:**  
e) Comment on the method of production (2 x 5 marks)  
f) Comment on quality and style, within the context of the region of origin (2 x 10 marks)
- 3) **Wines 6 to 8 are made from different single grape varieties and are from the same region of origin.**  
**For all three wines:**  
a) Identify the region of origin as closely as possible (24 marks)  
**For each wine:**  
b) Identify the grape variety (3 x 8 marks)  
c) Comment on the method of production (3 x 4 marks)  
d) Comment on quality, within the context of the region of origin (3 x 5 marks)
- 4) **Wines 9 and 10 are from different countries.**  
**For each wine:**  
a) Identify the grape variety/ies and region of origin as closely as possible (2 x 10 marks)

- b) Comment on the winemaking, with particular reference to the use of oak (2 x 10 marks)  
 c) Identify the vintage and state of maturity (2 x 5 marks)

**5) Wines 11 and 12 are both made from the same single grape variety, from different countries.**

**For both wines:**

- a) Identify the grape variety (20 marks)

**For each wine:**

- b) Identify the origin as closely as possible (2 x 5 marks)  
 c) Comment on quality and style, with particular reference to commercial appeal (2 x 10 marks)

**PAPER 3, Thursday, 9<sup>th</sup> June 2011 – 2 ¼ hours**

**QUESTION PAPER**

**Wines 1 to 12 are all presented in pairs: 1&2, 3&4, 5&6, 7&8, 9&10, 11& 12. Each pair is from a single region of origin.**

**For each pair:**

- a) Identify the region of origin as closely as possible (8 marks per pair)  
 b) Comment on the methods of production (14 marks per pair)  
 c) Compare the quality of the two wines, within the context of the region of origin (20 marks per pair)

**For each wine:**

- d) State the alcohol to the nearest degree (12 x 2 marks)  
 e) State the residual sugar in grammes per litre (12 x 2 marks)

**Wine List 2011**

**Paper 1**

|    |   | <b>Vintage</b> | <b>Alc</b> | <b>Region</b>   | <b>Country</b> |
|----|---|----------------|------------|-----------------|----------------|
| 1  | Muscat D'Alsace, Rolly Gassmann   | 2007           | 12.5       | Alsace          | France         |
| 2  | Riesling, Kappelweg de Rorschwihr, Rolly Gassmann                       | 2002           | 12.5       | Alsace          | France         |
| 3  | Pinot Gris, Vendanges Tardives, Rotleibel de Rorschwihr, Rolly Gassmann | 1996           | 12.5       | Alsace          | France         |
| 4  | Chablis, 1er Cru Les Vaillons, Billaud-Simon                            | 2007           | 13.0       | Burgundy        | France         |
| 5  | Chardonnay, Yellow Label, Wolf Blass                                    | 2009           | 13.0       | South Australia | Australia      |
| 6  | Chardonnay, Saintsbury  | 2008           | 13.5       | Carneros        | California     |
| 7  | Semillon, Vat 1, Tyrrell's  | 2002           | 10.0       | Hunter Valley   | Australia      |
| 8  | Riesling, Smaragd, Ried Kellerberg Durnsteiner, Weingut Knoll           | 2007           | 13.5       | Wachau          | Austria        |
| 9  | Torrontes, Crios, Susana Balbo  | 2010           | 13.5       | Salta           | Argentina      |
| 10 | Sauvignon Blanc, Errazuriz  | 2010           | 13.5       | Aconcagua       | Chile          |
| 11 | Condrieu, De Poncins, Villard   | 2009           | 13.5       | Rhone           | France         |
| 12 | Monopole, CVNE  | 2008           | 13.5       | Rioja           | Spain          |

**Paper 2**

|    |                                    | <b>Vintage</b> | <b>Alc</b> | <b>Region</b>     | <b>Country</b> |
|----|------------------------------------|----------------|------------|-------------------|----------------|
| 1  | John X Merriman, Rustenberg        | 2008           | 14.5       | Stellenbosch      | South Africa   |
| 2  | Syrah, Jordan                      | 2007           | 15.0       | Stellenbosch      | South Africa   |
| 3  | Pinotage, Greywacke, Cape Chamonix | 2008           | 14.0       | Franschhoek       | South Africa   |
| 4  | Beaujolais Villages, Duboeuf       | 2009           | 13.0       | Beaujolais        | France         |
| 5  | Fleurie, La Roilette, Metrat       | 2009           | 13.0       | Beaujolais        | France         |
| 6  | Barolo, Massolino                  | 2006           | 14.0       | Piedmont          | Italy          |
| 7  | Dolcetto D'Alba, GD Vajra          | 2009           | 13.0       | Piedmont          | Italy          |
| 8  | Barbera D'Alba, Gisep, Massolino   | 2007           | 15.0       | Piedmont          | Italy          |
| 9  | Château Giscours                   | 2002           | 13.0       | Margaux, Bordeaux | France         |
| 10 | Contino Reserva                    | 2005           | 14         | Rioja             | Spain          |
| 11 | Merlot, Fetzer                     | 2008           | 13.5       | California        | USA            |
| 12 | Merlot, Errazuriz                  | 2009           | 13.5       | Aconcagua         | Chile          |

**Paper 3**

|    |  | <b>Vintage</b> | <b>Alc</b> | <b>Region</b> | <b>Country</b> |
|----|--|----------------|------------|---------------|----------------|
| 1  | Taittinger Comtes de Champagne, Blanc de Blancs    | 1999           | 12.0       | Champagne     | France         |
| 2  | De Laurency, Brut                                  | NV             | 12.0       | Champagne     | France         |
| 3  | Verdelho, 15 years old, Henriques and Henriques    | NV             | 20.0       | Madeira       | Portugal       |
| 4  | Sercial, 10 years old, Henriques and Henriques     | NV             | 20.0       | Madeira       | Portugal       |
| 5  | Pinot Noir, The Edge                               | 2009           | 14.5       | Martinborough | New Zealand    |
| 6  | Pinot Noir, Escarpment                             | 2008           | 13.5       | Martinborough | New Zealand    |
| 7  | Fonseca Guimaraens, Vintage Port                   | 1995           | 20.5       | Douro         | Portugal       |
| 8  | Taylor's 10 year old Tawny Port                    | NV             | 20.0       | Douro         | Portugal       |
| 9  | Wehlener Sonnenuhr Kabinett, Joh.Jos. Prüm         | 2007           | 9.0        | Mosel         | Germany        |
| 10 | Brauneberger Juffer Sonnenhur Spatlese, Fritz Haag | 2002           | 8.0        | Mosel         | Germany        |
| 11 | Domaine du Noble, Loupiac                          | 2005           | 13.0       | Bordeaux      | France         |

