



THE INSTITUTE OF  
**MASTERS**  
*of* WINE

## STAGE 1 ASSESSMENT 2018

### **THEORY PAPER**

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

#### Section A

Paper 3

1. What factors should influence the choice of wine closures?

#### Section B

Paper 4

2. What matters more to consumers in today's wine market; brand, varietal or appellation?

Paper 2

3. Examine the importance of temperature control at different stages for the vinification of red wine.

### **PRACTICAL PAPER**

#### QUESTION 1

Wines 1-3 all come from the same country.

For **all three** wines:

- a) Identify the country of origin. (15 marks)

For **each** wine:

- b) Identify the region of origin as closely as possible. (3 x 8 marks)
- c) Comment on the method of production, focusing on those elements that help determine the style of the wine. (3 x 12 marks)

#### QUESTION 2

Wines 4-7 all come from the same country and are made from different single grape varieties.

For **all four** wines:

- a) Identify the country of origin. (20 marks)

For **each** wine:

- b) Identify the origin as closely as possible, and the grape variety. (4 x 10 marks)
- c) Comment on quality within the context of the region of origin. (4 x 8 marks)
- d) Assess and describe the level of acidity. (4 x 2 marks)

### **QUESTION 3**

Wines 8-10 are all made from the same grape variety but come from different countries.

For **all three** wines:

a) Identify the grape variety. (15 marks)

For **each** wine:

b) Identify the origin as closely as possible, commenting on how climate has affected the wine's style. (3 x 10 marks)

c) Comment on commercial position. (3 x 7 marks)

d) Assess and describe the tannins. (3 x 3 marks)

### **QUESTION 4**

Wines 11-12 come from the same region of origin and are made from the same grape variety.

For **both** wines:

a) Identify the grape variety and origin(s) as closely as possible. (24 marks)

For **each** wine:

b) Comment on maturity. (2 x 5 marks)

c) Comment on style. (2 x 4 marks)

d) State the level of residual sugar (g/l) and level of alcohol (% abv). (2 x 4 marks)

1. Prosecco, Casa Vinicola Zonin S.p.A. San Leo, NV, Veneto, Italy 11%
2. Franciacorta, Berlucchi '61 Brut Nature, 2009, Italy 12.5%
3. Lambrusco, Pruno Nero Dry Cleto Chiarli Modena, NV, Emilia Romagna Italy, 11%
4. Viura, Marques de Murrieta Capellania Blanco Reserva, 2013, Rioja, Spain 14%
5. Pale Cream Sherry Croft Original, Jerez, Spain 17.5%
6. Albariño, Pazo Senorans, 2016, Rías Baixas, Spain 13%
7. Chardonnay, Chivite Colección 125 Blanco 125 Special Edition, 2015, Navarra, Spain 13.5%
8. Joël and Clarisse Taluau-Saint Nicolas de Bourgueil l'expression, Cabernet Franc, 2016, Loire, France 12.5%
9. Raats Family Cabernet Franc, 2015, Stellenbosch, South Africa 14%
10. Tabali Vetas Blancas Cabernet Franc, 2015, Limari Valley, Chile 14.5%
11. Domaine des Baumard Quarts de Chaume, 2009, Rochefort sur Loire, France 13%
12. Domaine Vincent Careme, Le Clos, 2015, Vouvray, France 13%