



FINE VINTAGE LTD
BY JAMES CLUER MW

The following questions have been extracted from the WSET Level 3 book,
Understanding Wines: Explaining Style and Quality - 2016.

FINE VINTAGE LEVEL 3 PRACTICE EXAM QUESTIONS
2017

Lesson 1 – Systematic Approach to Tasting and Wine and Food Pairing

Chapter 1 – The Systematic Approach to Tasting Wine

Chapter 2 – Wine with Food

Written Practice Questions

1. What criteria do we use to assess quality in a wine?
2. List 4 tertiary aromas.
3. What does umami in food increase and decrease in a wine?
4. Name the 7 wine faults and the odours they produce.
5. How many positive criteria do each of the following quality statements hold?
Poor – Acceptable – Good – Very Good - Outstanding

Multiple Choice

1. In what style of wine do SO₂ levels tend to be the highest?
 - a) Dry white wines with high acidity
 - b) Rich and fruity red wines
 - c) Sweet white wines
2. What is Brettanomyces?
 - a) Bacteria
 - b) Spoilage yeast
 - c) Cork taint
3. What does reduction smell like?
 - a) Musty and damp cardboard
 - b) Vinegar or nail polish remover
 - c) Stinky rotten eggs and boiled cabbage
4. Which of the following alcohol levels would be considered medium for a light wine?
 - a) 10.5%
 - b) 12.5%
 - c) 14.5%



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5. Which of the following best describes a wine that is medium-dry?
 - a) The wine has a tiny bit of detectable sugar
 - b) There is a distinct presence of sugar but not sweet enough to pair with dessert
 - c) Sugar has become the prominent feature of the wine

6. Aromas that have their origin in the post-fermentation process are:
 - a) Primary aromas
 - b) Secondary aromas
 - c) Tertiary aromas

7. Where do we look in a white wine to best assess the colour?
 - a) The rim
 - b) The core
 - c) In between the rim and the core

8. Mousse is only relevant for which type of wine?
 - a) Sparkling
 - b) Light
 - c) Fortified

9. If a wine shows primary aromas with light acid or tannin, it would like be classified as:
 - a) Too young
 - b) Drink now, but has potential for ageing
 - c) Drink now: not suitable for further ageing

10. High acidity wines tend to be found in grapes from:
 - a) Cool climates
 - b) Moderate climates
 - c) Warm climates

11. Which of the following pairs of food elements increase the perception of body and decrease the perception of acidity in a wine?
 - a) Acidity and Salt
 - b) Bitterness and Sweetness
 - c) Chili heat and Umami

12. Which of the following pairs of food elements increase the perception of alcohol and decrease the perception of sweetness in a wine?
 - a) Sweetness and Umami
 - b) Acidity and Bitterness
 - c) Salt and Chili heat



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13. Acidic wines pair well with foods that are:
- High in umami
 - Very bitter
 - Rich in fat or oil
14. When matching with wine, which of the following is not considered a high-risk food element?
- Salt
 - Sugar
 - Umami
15. Which of the following should not be exercised when matching food with wine?
- Pair acidic wines with acidic foods
 - Pair bitter/tannic wines with bitter foods
 - Pair sweet wines with sweet foods

Lesson 2 – The Vine and Vineyard Management

Chapter 4 – The Vine

Chapter 5 – The Growing Environment

Chapter 6 – Vineyard Management

Written Practice Questions

- List 4 main methods to combat Spring frost.
- What is meant by diurnal range and what are the benefits?
- What are the 3 main irrigation techniques?
- What is the difference between a hybrid and a crossing?
- What are the pros and cons of using machine harvesting?

Multiple Choice

- How many buds are retained with spur pruning?
 - 2 – 3
 - 4 – 7
 - 8 - 20
- What is a clone?
 - Cross of 2 *Vitis vinifera* grapes
 - Genetic mutation of a parent grape
 - Cross of a *Vitis vinifera* grape and another *Vitis* species of grape



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3. Which part of the vine is a *cordon*?
 - a) New shoots
 - b) Arm of permanent wood
 - c) The buds

4. What is the traditional treatment for Downy Mildew?
 - a) Sulphur-base spray
 - b) Copper-base spray (Bordeaux mixture)
 - c) Vines must be dug up

5. What are nematodes?
 - a) A fungal disease that likes humid conditions
 - b) Microscopic worms that attach the roots of a vine
 - c) A root louse with a very complex life-cycle that can destroy the vine

6. What is the definition of a continental climate?
 - a) Cool to moderate temperatures with low annual difference
 - b) Greatest difference between the hottest and coldest months
 - c) Low temperature difference between seasons with warm, dry summers

7. Which is caused by the same fungus as Grey Rot
 - a) Downy Mildew
 - b) Powdery Mildew
 - c) Noble Rot

8. Which is the most effective solution used to protect grapes from birds?
 - a) Scarecrows
 - b) Netting
 - c) Fencing

9. How would a grape grower best switch to a different variety between seasons?
 - a) Vertical Shoot Positioning
 - b) Head grafting
 - c) Replacement cane pruning

10. When does flowering and fruit set occur in the Northern Hemisphere?
 - a) March – April
 - b) May – June
 - c) July – September



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11. What is needed for photosynthesis to occur?
 - a) Oxygen and glucose
 - b) Chlorophyll and sunlight combined with CO₂ and water
 - c) Chlorophyll and sunlight combined with oxygen and glucose

12. Which of the following does not help combat frost?
 - a) Drip irrigation
 - b) Sprinklers
 - c) Wind machines

13. A Warm Climate has a temperature range of:
 - a) 16.5°C - 18.5°C
 - b) 18.5°C - 21°C
 - c) Greater than 21°C

14. The philosophy that the vineyard cycle is connected to the air and other planets is part of:
 - a) Sustainable agriculture
 - b) Organic agriculture
 - c) Biodynamic agriculture

15. Water hazards in a vineyard do not include:
 - a) Drought
 - b) Excessive water
 - c) Cloud cover

Lesson 3 – Winemaking, Maturation, and Factors Affecting the Price of Wine

Chapter 7 – Common Elements in Winemaking and Maturation

Chapter 8 – White and Sweet Winemaking

Chapter 9 – Red and Rosé Winemaking

Chapter 10 – Factors that Affect the Price of Wine

Written Practice Questions

1. Pinot Noir – name 3 premium New World regions in 3 different countries in which it is produced.
2. Explain what carbonic maceration is and the style of wine it produces.
3. List 4 methods of concentrating the grapes sugars in the production of sweet wines.
4. What are the 3 main techniques a winemaker uses for clarification?
5. Describe the characteristics of the Riesling grape.



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Multiple Choice

1. Which of the following can be added to de-acidify a wine?
 - a) Alkali
 - b) RCGM
 - c) SO₂

2. Which of the following is a type of must enrichment to increase the potential alcohol of a light wine?
 - a) Chaptalization
 - b) Süßreserve
 - c) Adding grape spirit

3. At what temperature does fermentation stop?
 - a) 12°C
 - b) 22°C
 - c) 35°C

4. Which of the following wine styles would be deliberately oxidized in partially-filled oak?
 - a) New Zealand Sauvignon Blanc
 - b) Burgundian Pinot Noir
 - c) Oloroso Sherry

5. Which is used as both as an antiseptic and antioxidant in winemaking?
 - a) CO₂
 - b) H₂O
 - c) SO₂

6. What is meant by racking?
 - a) Wine is pumped into a different vessel leaving the sediment behind
 - b) Wine ageing in oak barrels are stored on warehouse racks
 - c) Wine is left on its lees and stirred regularly

7. What is the name of the most important winemaking yeast?
 - a) Brettanomyces
 - b) Saccharomyces cerevisiae
 - c) Ambient yeast

8. Which of these is not a form of clarification?
 - a) Sedimentation
 - b) Fining
 - c) SO₂ Addition



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9. When is a depth filter used?
 - a) Before fermentation
 - b) Before clarification
 - c) Before stabilization

10. Chilling the wine to below 0°C to form crystals is a form of:
 - a) Tartrate stabilization
 - b) Microbiological stabilization
 - c) Oxygen stabilization

11. Australia and New Zealand championed:
 - a) Cork closures
 - b) Synthetic corks
 - c) Screw caps

12. White winemaking for aromatic wines like Riesling and Sauvignon Blanc will typically see:
 - a) Aging in new oak barrels to allow the wines to breath and add flavour
 - b) Malolactic fermentation to soften the high acidity
 - c) Inert vessel fermentation to preserve primary fruit character

13. Which of the following is not a way to create sweet wines?
 - a) Chaptalisation
 - b) Addition of *Süssreserve*
 - c) Drying grapes post-harvest

14. Which method produces the most delicately coloured rosé?
 - a) Direct pressing
 - b) Short maceration
 - c) Blending

15. Which is not a cap management technique?
 - a) Carbonic maceration
 - b) Punching Down
 - c) Rotary fermentation



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Lesson 4 – French Wine Laws, Alsace, and Bordeaux

Chapter 11 – Wine and the Law

Chapter 12 – Introduction to France

Chapter 13 – Bordeaux

Chapter 14 – The Dordogne and South West France

Chapter 17 - Alsace

Written Practice Questions

1. What are the 4 noble grape varieties of Alsace?
2. Describe the climate and geographical features of Alsace.
3. What are the 3 grapes varieties used in a Sauternes and what does each grape contribute to the blend?
4. Describe a high-end wine from Saint-Émilion.
5. Where are the Côtes de Bordeaux and what type of wines are produced?

Multiple Choice

1. Which grape does not belong in Alsace?
 - a) Sylvaner
 - b) Viognier
 - c) Pinot Blanc
2. Which is the only red grape permitted in Alsace?
 - a) Gamay
 - b) Merlot
 - c) Pinot Noir
3. Which Muscat variety makes the best Muscat wines in Alsace?
 - a) Muscat of Alexandria
 - b) Muscat Blanc à Petits Grains
 - c) Muscat Ottonel
4. Which term is related to a late harvest wine in Alsace?
 - a) Sélection de Grains Nobles
 - b) Spätlese
 - c) Vendage Tardive
5. What is the name of the mountain range that protects Alsace?
 - a) Alps
 - b) Haardt
 - c) Vosges



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6. Which best describes an Alsatian Gewurztraminer?
 - a) Dry, medium bodied with high acidity and a flinty mineral character
 - b) Full bodied with oily texture and high alcohol and spicy aromas
 - c) Dry with a classic grapey flavour

7. In which region of Bordeaux would you find the classification Premier Grand Cru Classé A?
 - a) The Médoc
 - b) Graves
 - c) Saint-Émilion

8. Which climate category best describes Bordeaux?
 - a) Cool Continental
 - b) Moderate Maritime
 - c) Warm Mediterranean

9. What does Petit Verdot add to a blend?
 - a) Tannin with spicy notes
 - b) Tannin with blackcurrant fruit character
 - c) Softness and richness

10. Which of these regions is not found on the Left Bank in Bordeaux?
 - a) Graves
 - b) Médoc
 - c) Pomerol

11. Which top ranked 1855 cru classé is found in the Graves?
 - a) Château Haut-Brion
 - b) Château Latour
 - c) Château Margaux

12. Which is the classification of Médoc not included in the 1855 Classification?
 - a) Bordeaux Supérieur
 - b) Cru Bourgeois
 - c) Grand Vin de Bordeaux

13. The appellations of Blaye, Cadillac, Castillon, and Francs can put their names in front of:
 - a) Côtes de Gascogne
 - b) Côtes de Bordeaux
 - c) Premières Côtes de Bordeaux



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14. Madiran wines are based on:
- Malbec
 - Tannat
 - Ugni Blanc
15. Monbazillac wines are most similar to:
- Barsac
 - Pauillac
 - Pessac-Léognan

Lesson 5 – Loire, Burgundy and Beaujolais

Chapter 15 – Burgundy

Chapter 16 – Beaujolais

Chapter 18 – The Loire Valley

Written Practice Questions

- List the 4 sub-regions of the Loire Valley from west to east.
- Describe a Muscadet Sèvre et Maine wine.
- Name 2 important villages from the Côte de Nuits and 2 from the Côte de Beaune.
- Describe a Pouilly-Fuissé wine including the grape variety used and the region it is located in.
- What is the grape used in Beaujolais and the traditional training system used?

Multiple Choice

- Which of the following Chablis categories is most likely to show some use of oak?
 - Petit Chablis
 - Chablis
 - Chablis Grand Cru
- What commune in Côte Chalonnaise only produces whites?
 - Rully
 - Montagny
 - Givry
- In what region of the Loire is Vouvray located?
 - Anjou-Saumur
 - Nantais
 - Touraine



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4. What soil type are the Beaujolais Crus grown on?
 - a) Clay
 - b) Sand
 - c) Granite

5. What is the maximum permitted alcohol content for Muscadet?
 - a) 13%
 - b) 12%
 - c) 13.5%

6. When is Muscadet sur Lie bottled?
 - a) Right after fermentation
 - b) In the spring following the vintage
 - c) After 2 years ageing in oak barrels

7. What region of Burgundy is Gevrey-Chambertin located in?
 - a) Côte de Nuits
 - b) Côte de Beaune
 - c) Côte Chalonnaise

8. What are the characteristics of a Bourgogne Aligoté?
 - a) High in acidity, and full flavoured
 - b) Low in acidity, and full flavoured
 - c) High in acidity, and neutral

9. What classification does the Montrachet vineyard hold?
 - a) Premier Cru
 - b) Grand Cru
 - c) Commune

10. Which Côte de Beaune commune produces red wines only?
 - a) Beaune
 - b) Meursault
 - c) Volnay

11. Which 2 Beaujolais Crus are the most structured?
 - a) Chiroubles and Fleurie
 - b) Morgon and Moulin-à- Vent
 - c) Brouilly and Saint-Amour

12. Cabernet Franc is used in:
 - a) Coteaux du Layon
 - b) Saumur-Champigny
 - c) Savennières



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13. What climate do the Central Vineyards in Loire Valley have?
 - a) Warm Mediterranean
 - b) Cool Continental
 - c) Cool Maritime

14. Which rosé style is always dry?
 - a) Cabernet d'Anjou
 - b) Rosé d'Anjou
 - c) Rosé de Loire

15. Which of the following areas in the Loire is prone to botrytis?
 - a) Chinon
 - b) Bonnezeaux
 - c) Menetou-Salon

Lesson 6 – Rhone Valley and Southern France

Chapter 19 – The Northern Rhône

Chapter 20 – The Southern Rhône

Chapter 21 – Southern France

Written Practice Questions

1. Describe a wine from Côte-Rôtie and the grapes used.
2. Why is Grenache best suited to the Southern Rhone?
3. List some of the major differences between the Northern Rhône and the Southern Rhône.
4. What are the characteristics of the Viognier grape?
5. Describe a wine from Bandol.

Multiple Choice

1. Which Northern Rhône appellation is 100% Syrah?
 - a) Condrieu
 - b) Cornas
 - c) Côte-Rôtie

2. Which white varietal is not permitted in the Northern Rhône?
 - a) Picpoul
 - b) Marsanne
 - c) Viognier

3. Which grape is most often blended with Grenache for rosé?
 - a) Cinsault
 - b) Mourvèdre
 - c) Syrah



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4. Which appellation accounts for more than half of production in the Southern Rhône?
 - a) Côtes du Rhône
 - b) Côtes du Rhône Villages
 - c) Châteauneuf-du-Pape

5. What is the name of the wind that can damage vines in the Rhône?
 - a) Levante
 - b) Mistral
 - c) Tramontane

6. How many grapes can be used to make Châteauneuf-du-Pape?
 - a) 4
 - b) 13
 - c) 27

7. Which is the regional IGP that covers the entire Languedoc-Roussillon area?
 - a) Côte de Gascogne
 - b) Pays d'Oc
 - c) Val de Loire

8. The local white variety found in Limoux is:
 - a) Clairette
 - b) Mauzac
 - c) Picpoul

9. Which best describes a Carignan?
 - a) Low tannin, medium acidity, and lightly coloured red wine
 - b) High tannin, high acidity, and deeply coloured red wine
 - c) Light body, high acidity, and pale coloured white wine

10. Languedoc AC red wines follow a similar blend as is found in:
 - a) Bordeaux
 - b) Chinon
 - c) Southern Rhône

11. What style of wine is produced in Tavel?
 - a) Red and rosé
 - b) Only rosé
 - c) White, red, and rosé

12. Which grape is not allowed in the blend of a Hermitage?
 - a) Viognier
 - b) Marsanne
 - c) Roussanne



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13. Which of the following makes a style of wine similar to Châteauneuf-du-Pape?
 - a) Crozes-Hermitage
 - b) Gigondas
 - c) Saint-Joseph

14. Which is not found in the Languedoc?
 - a) Bandol
 - b) Corbières
 - c) Minervois

15. Where is Château Grillet located?
 - a) Northern Rhône
 - b) Southern Rhône
 - c) Southern France

Lesson 7 – Germany, Austria, Greece and Tokaj

Chapter 22 – Germany

Chapter 23 – Austria

Chapter 24 – Tokaj

Chapter 25 - Greece

Written Practice Questions

1. What are the 3 main PDO regions in Greece?
2. List the German Prädikat levels in ascending order of ripeness.
3. Describe a Blaufränkisch wine.
4. What are the 3 grapes used in the production of a Tokaji?
5. What style of wines are allowed in the Weinviertel DAC?

Multiple Choice

1. What region in Germany does the village of Piesport reside in?
 - a) Rheingau
 - b) Mosel
 - c) Pfalz

2. In which of these 2 regions is the Silvaner grape most widely planted?
 - a) Mosel and Pfalz
 - b) Rheingau and Nahe
 - c) Rheinhessen and Franken

3. Which term refers to a German wine that is off-dry to medium?
 - a) Goldtröpfchen
 - b) Halbtrocken
 - c) Prädikatswein



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4. Which is a white grape in Germany?
 - a) Dornfelder
 - b) Ruländer
 - c) Schwarzriesling

5. The best quality sweeter styles of Kabinett are made by:
 - a) Adding Süsreserve
 - b) Noble Rot
 - c) Stop fermentation

6. Which style best describes a Riesling Spätlese?
 - a) Light in body with green apple and citrus flavours
 - b) Light to medium body with flavours of stone fruits and citrus
 - c) Medium body with flavours of stone fruits and tropical

7. Where does the classification of *Ausbruch* fall in the Prädikat system in Austria?
 - a) Between Kabinett and Spätlese
 - b) Between Spätlese and Beerenauslese
 - c) Between Beerenauslese and Trockenbeerenauslese

8. What style of wine is Lake Neusiedlersee noted for?
 - a) Botrytis affected sweet wines
 - b) Crisp and refreshing white wines
 - c) Dry spicy red wines

9. Which is the most widely planted red grape in Austria?
 - a) Blaufränkisch
 - b) St. Laurent
 - c) Zweigelt

10. What region houses the Wachau and Kamptal DAC?
 - a) Burgenland
 - b) Niederösterreich
 - c) Rheinhessen

11. What is *Strohwein*?
 - a) Wine fermented with straw to add a hay-like flavour
 - b) Grapes are laid out on straw to dry and concentrate sugars
 - c) Noble-rot affected sweet wines from Wachau

12. What size of bottle are the sweet wines of Tokaj bottled in?
 - a) 75 cl
 - b) 50 cl
 - c) 37.5 cl



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13. Dry wines aged under a flor-like film in Tokaj are called:
- Tokaji Aszú
 - Tokaji Eszencia
 - Tokaji Szamorodni
14. Sweet wines from Santorini are known as:
- Ausbruch
 - Puttony
 - Vinsanto
15. What grape is used exclusively for a wine from Naoussa?
- Agiorgitiko
 - Assyrtiko
 - Xinomavro

Lesson 8 – Northern Italy
Chapter 26 – Introduction to Italy
Chapter 27 – Northern Italy

Written Practice Questions

- Explain how a Valpolicella Ripasso wine is made.
- What are the 3 main DOC regions in Friuli-Venezia Giulia?
- What grape is used in the GAVI DOCG and what kind of wine does it produce?
- Describe a Barolo DOCG wine.
- What does the term *Classico* mean on a label?

Multiple Choice

- What is the main grape in a Valpolicella wine?
 - Corvina
 - Dolcetto
 - Nero d'Avola
- What is the main grape used in a Soave DOC wine?
 - Trebbiano
 - Garganega
 - Pinot Grigio
- How is a Recioto wine produced?
 - Fermentation is stopped with fortification
 - Wine is fermented dry and sweetened later
 - Fermentation stops naturally due to high sugar levels in the grapes



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4. What white grape is the Alto-Adige region most known for?
 - a) Sauvignon Blanc
 - b) Pinot Grigio
 - c) Gewurztraminer

5. In which region is the Teroldego grape grown?
 - a) Veneto
 - b) Friuli-Venezia Giulia
 - c) Trentino

6. In which region is the Schiava grape grown?
 - a) Alto Adige
 - b) Trentino
 - c) Friuli-Venezia Giulia

7. Vines in Northern Italy were traditionally trained as:
 - a) VSP
 - b) En gobelet
 - c) Pergola

8. What style of wines does the Friulano grape produce?
 - a) White
 - b) Rosé
 - c) Red

9. Which French grape is widely planted in Trentino and Veneto?
 - a) Cabernet Sauvignon
 - b) Merlot
 - c) Pinot Noir

10. Barbera d'Asti is often higher quality than a Barbera d'Alba.
 - a) True
 - b) False

11. Where is the Piemonte region located?
 - a) North-west corner of Italy
 - b) North-east corner of Italy
 - c) North-central Italy

12. How long must a Barbaresco DOCG be aged for?
 - a) 1 year
 - b) 2 years
 - c) 3 years

13. A wine from Dolcetto d'Alba is pale coloured with low tannins and plum fruit
 - a) True
 - b) False



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14. How long must a Barolo DOCG wine be aged for?
- 1 year
 - 2 years
 - 3 years
15. What climate does Piemonte have?
- Moderate continental
 - Warm maritime
 - Cool continental

Lesson 9 – Central and Southern Italy

Chapter 28 – Central Italy

Chapter 29 – Southern Italy

Written Practice Questions

- List the differences between a Chianti Classico Riserva and a Brunello di Montalcino.
- What 3 regions make up the toe, instep, and the heel in the boot of Italy?
- Describe a wine coming from the Taurasi DOCG.
- List 2 DOCG white wines from Campania.
- Describe a typical Orvieto DOC wine.

Multiple Choice

- How long must a Chianti Classico be aged before release?
 - 6 months
 - 12 months
 - 18 months
- Which area is known for producing the Super Tuscan wines?
 - Montalcino
 - Montefalco
 - Bolgheri
- What grape is used for a Vino Nobile di Montepulciano DOCG wine?
 - Montepulciano
 - Sangiovese
 - Dolcetto
- What grapes make up the blend in an Orvieto DOC wine?
 - Malvasia and Trebbiano
 - Grechetto and Trebbiano
 - Verdicchio and Trebbiano



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5. What region does Umbria have a similar climate to?
 - a) Basilicata
 - b) Tuscany
 - c) Marche

6. Which best describes a wine made from Sangiovese?
 - a) High acidity and tannin, red cherries, plums, and dried herbs
 - b) Moderate acidity and tannin, blackberry, and cassis
 - c) High acidity and low tannin, strawberry and spice

7. What region is known for its Verdicchio wines?
 - a) Tuscany
 - b) Umbria
 - c) Marche

8. What type of wine does the Frascati DOC produce?
 - a) White
 - b) Red
 - c) Rosé

9. What black grape is Abruzzo famous for?
 - a) Merlot
 - b) Montepulciano
 - c) Sangiovese

10. What is the name for Zinfandel in Italy?
 - a) Aglianico
 - b) Nero d'Avola
 - c) Primitivo

11. What is the main grape in a Salice Salentino DOC wine?
 - a) Nero d'Avola
 - b) Negroamaro
 - c) Primitivo

12. What is the dominant red grape in Sicily?
 - a) Nero d'Avola
 - b) Negroamaro
 - c) Primitivo

13. In which region does the Aglianico del Vulture DOC originate?
 - a) Basilicata
 - b) Campania
 - c) Sicily

14. Nerello Mascalese is a red grape grown in the Puglia region.
 - a) True
 - b) False



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15. What are the fruit characteristics of a wine from Fiano di Avellino DOCG?
- Lychee, tropical and banana
 - Stone fruits, melon, and mango
 - Green apple with lemon zest

Lesson 10 – Spain and Portugal

Chapter 30 – Spain

Chapter 31 – Portugal

Written Practice Questions

- What are the 3 sub-regions of Rioja?
- Describe a typical wine coming from the Priorat DOQ.
- List the minimum total ageing designations for a red wine from Spain.
- Describe a classic white Vinho Verde wine.
- What are the 3 main grapes used in a typical red wine from the Alentejo region.

Multiple Choice

- What grape is grown in the Bierzo region of Spain?
 - Tempranillo
 - Mencía
 - Monastrell
- What grape is grown in the Rias Baixas region of Spain?
 - Verdejo
 - Albariño
 - Airén
- What is the Cariñena grape known as in the region of Rioja?
 - Mazuelo
 - Graciano
 - Viura
- How many white varieties are approved for use in a white Rioja?
 - 4
 - 6
 - 8
- Ribero del Duero is a DO for red and rosé wine only.
 - True
 - False



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6. What style of wine does the Monastrell grape produce?
 - a) Concentrated juicy reds with red fruits flavours and high acidity
 - b) Dark, powerful, and spicy wines with a high tannin and alcohol content
 - c) Delicate and light bodied red wines with low tannin and moderate alcohol

7. Which international grape is often blended into a Rueda wine?
 - a) Chardonnay
 - b) Viognier
 - c) Sauvignon Blanc

8. Which region of Spain grows most of the grapes for Cava production?
 - a) Valencia
 - b) Jumilla
 - c) Penedès

9. What grape is used for rosé production in Navarra?
 - a) Tempranillo
 - b) Garnacha
 - c) Cinsault

10. Which best describes a wine from Rías Baixas?
 - a) Refreshing, unoaked with high acidity, stone fruits
 - b) Rich, luscious with moderate acidity, tropical fruits
 - c) Crisp acidity with strong toasty notes, lemon, and hazelnuts

11. What region does the Valdepeñas DO in Spain lie to the south of?
 - a) Rías Baixas
 - b) Toro
 - c) La Mancha

12. What grape is considered to be the highest quality in the Douro?
 - a) Tinta Roriz
 - b) Touriga Franca
 - c) Touriga Nacional

13. What is the name for the Tempranillo grape in the Alentejo region of Portugal?
 - a) Alfrocheiro
 - b) Aragonês
 - c) Jaen

14. What is the dominant red grape in the Bairrada region of Portugal?
 - a) Baga
 - b) Touriga Nacional
 - c) Alicante Bouschet



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15. Which region in Portugal does the Trincadeira grape play an important role in?
- Douro
 - Bairrada
 - Alentejo

Lesson 11 – North America and South America

Chapter 32 – Introduction to the United States

Chapter 33 – California

Chapter 34 – Oregon, Washington and New York

Chapter 35 – Canada

Chapter 36 – Chile

Chapter 37 – Argentina

Written Practice Questions

- In what county lies the Santa Maria Valley AVA and what 2 grapes is it well suited for growing?
- Describe a Zinfandel.
- List the 4 sub-regions of the Central Valley in Chile from north to south.
- What features influence the climate in the Casablanca and San Antonio Valley in Chile?
- Name the 3 important grape growing areas in Mendoza, Argentina.

Multiple Choice

- In which state is the Willamette Valley AVA located?
 - California
 - Washington
 - Oregon
- What grape is the Finger Lakes AVA known for?
 - Cabernet Sauvignon
 - Pinot Gris
 - Riesling
- What is the most important DVA (Designated Viticulture Area) in British Columbia, Canada?
 - Okanagan Valley
 - Niagara Peninsula
 - Rogue Valley
- Which AVA in California is a source for aromatic white grapes?
 - Mount Veeder
 - Anderson Valley
 - Lodi



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5. What grape is Stag's Leap District and Rutherford AVA known for?
 - a) Merlot
 - b) Cabernet Sauvignon
 - c) Pinot Noir

6. In which region of Chile does the Elqui Valley reside?
 - a) Aconcagua
 - b) Coquimbo
 - c) Southern

7. What best describes a Carmenère?
 - a) Medium bodied with high acidity, ripe blueberries, and black pepper
 - b) Full bodied with black fruit and herbal aromas
 - c) Light bodied and elegant with perfumed red cherry

8. What is the name of the current that flows up from the Antarctica into Chile?
 - a) Benguela
 - b) Humboldt
 - c) Pacific

9. Where are the Cachapoal and Colchagua Valleys in Chile located?
 - a) Maipo Valley
 - b) Rapel Valley
 - c) Maule Valley

10. Which best describes wine made from the Torrontés grape?
 - a) Medium-bodied and medium acidity, stone fruits, and melon
 - b) Light-bodied and high acidity, neutral with slight citrus notes
 - c) Full-bodied and low acidity, banana, and clove aromas

11. Which poses the largest challenge in Argentina for grape growing?
 - a) Frost
 - b) Hail
 - c) Mildew

12. What is the second most planted grape in Argentina?
 - a) Malbec
 - b) Bonarda
 - c) Syrah

13. What is Argentina's most southerly wine region?
 - a) Patagonia
 - b) Salta
 - c) San Juan



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14. Which region in Mendoza has the highest altitude vineyards?
 - a) Uco Valley
 - b) Lujan de Cuyo
 - c) Maipu

15. Which province in Argentina boasts some of the highest altitude vineyards in the world?
 - a) La Rioja
 - b) Salta
 - c) Mendoza

Lesson 12 – New Zealand, Australia, and South Africa

Chapter 38 – South Africa

Chapter 39 – Australia

Chapter 40 – New Zealand

Written Practice Questions

1. What region in New Zealand grows Bordeaux varieties and why are they suited there?
2. Describe a Hunter Valley Semillon.
3. Which 2 grapes is the Mornington Peninsula known for and why?
4. What 2 grapes were crossed to make a Pinotage?
5. What is the climate of the Worcester district and what styles of wines does it produce?

Multiple Choice

1. What is New Zealand's second most planted grape?
 - a) Pinot Noir
 - b) Sauvignon Blanc
 - c) Chardonnay

2. What grape is the region of Gisborne in New Zealand noted for?
 - a) Sauvignon Blanc
 - b) Chardonnay
 - c) Pinot Gris

3. Which region on the North Island of New Zealand has the longest sunshine hours?
 - a) Auckland
 - b) Martinborough
 - c) Hawke's Bay

4. What climate does the Central Otago region of New Zealand have?
 - a) Continental
 - b) Maritime
 - c) Mediterranean



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5. What region in New Zealand are the Awatere and Wairau Valleys located in?
 - a) Nelson
 - b) Wairarapa
 - c) Marlborough

6. What grape are the Clare and Eden Valleys of Australia noted for?
 - a) Shiraz
 - b) Riesling
 - c) Semillon

7. Which aroma is distinctive in a Coonawarra Cabernet Sauvignon?
 - a) Blackcurrant
 - b) Pepper
 - c) Eucalyptus

8. What climate does Tasmania have?
 - a) Cool continental
 - b) Cool maritime
 - c) Cool Mediterranean

9. Marsanne is the specialty of which region in Australia?
 - a) Heathcote
 - b) Goulburn Valley
 - c) Geelong

10. Which grape is widely planted in the Margaret River region of Australia?
 - a) Shiraz
 - b) Cabernet Sauvignon
 - c) Grenache

11. Wines labelled Barossa may also source their fruit from which region?
 - a) Eden Valley
 - b) Clare Valley
 - c) Adelaide Hills

12. What is the name of the south-easterly summer winds in South Africa?
 - a) Doctor Wine
 - b) Benguela
 - c) Cape Doctor

13. What is the most widely planted grape in South Africa?
 - a) Pinotage
 - b) Chenin Blanc
 - c) Cabernet Sauvignon



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14. Which of the districts below is known for quality wine production in South Africa?
 - a) Stellenbosch
 - b) Worcester
 - c) Robertson

15. The Elgin district of South Africa has established a reputation for which grape?
 - a) Sauvignon Blanc
 - b) Chenin Blanc
 - c) Pinotage

Lesson 13 – Sparkling Wine and Service and Storage

Chapter 41 – Sparkling Wine Production

Chapter 42 – Sparkling Wines of the World

Chapter 03 – Storage and Service of Wine

Written Practice Questions

1. List the steps in producing a traditional method sparkling wine.
2. What are the 3 grapes used in Champagne and what does each contribute to the blend?
3. Describe a Prosecco.
4. How does the Asti method of production work?
5. What are the ideal conditions for storing wine?

Multiple Choice

1. What goes into the *liqueur d'expéditation* in producing a traditional method sparkling wine?
 - a) Wine, sugar, yeast, and a clarifying agent
 - b) Wine and sugar
 - c) Wine and a clarifying agent

2. How high does the second fermentation raise the alcohol level?
 - a) .5 – 1.0 % abv
 - b) 1.2 – 1.3 % abv
 - c) 2.1 – 2.9 % abv

3. What aromas are found in a tank method sparkling wine?
 - a) Primary
 - b) Secondary
 - c) Tertiary

4. What climate does Champagne have?
 - a) Cool continental climate
 - b) Cool maritime climate
 - c) Cool Mediterranean climate



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5. In which Champagne sub-region is the Pinot Meunier grape mainly grown?
 - a) Montagne de Reims
 - b) Côte de Sézanne
 - c) Vallée de la Marne

6. What is the minimum ageing required on the lees for a non-vintage Champagne?
 - a) 12 months
 - b) 18 months
 - c) 24 months

7. In Champagne, the *Grand Cru* status is given to the vineyard.
 - a) True
 - b) False

8. What method of production is used for a Crémant sparkling wine?
 - a) Transfer
 - b) Tank
 - c) Traditional

9. After Champagne, what is the second largest centre for sparkling production in France?
 - a) Loire Valley
 - b) Alsace
 - c) Burgundy

10. How long must a Cava spend on its lees?
 - a) 6 months
 - b) 9 months
 - c) 12 months

11. What grape is used to produce Prosecco?
 - a) Macabeo
 - b) Glera
 - c) Parellada

12. Sparkling wines labelled as Deutscher Sekt may purchase base wines from France or Italy.
 - a) True
 - b) False

13. What country produces Méthode Cap Classique wines?
 - a) South Africa
 - b) Australia
 - c) France

14. Which 2 regions are known for sparkling wine production in California?
 - a) Lodi AVA and Paso Robles AVA
 - b) Los Carneros AVA and Anderson Valley AVA
 - c) Willamette Valley AVA and Santa Barbara AVA



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15. If a sparkling wine states “bottle-fermented” on the label which method of production is typically used?
- Tank
 - Transfer
 - Traditional

Lesson 14 – Fortified Wines

Chapter 43 – Sherry

Chapter 44 – Port

Chapter 45 – Fortified Muscats

Written Practice Questions

- What is unique about Albariza soil?
- What is the difference between an Oloroso and an Amontillado Sherry?
- What are the 3 main methods for extraction used in the production of Port?
- What is a Late Bottled Vintage Port?
- Describe a Rutherglen Muscat.

Multiple Choice

- Which of the below styles is sweetened?
 - Fino
 - Pale Cream
 - Manzanilla
- What of the following Sherry terms indicate the longest ageing?
 - 15 years
 - VORS
 - VOS
- What is the main grape used in Sherry production?
 - Palomino
 - Pedro Ximénez
 - Muscat of Alexandria
- A Fino Sherry is biologically aged.
 - True
 - False
- What colour is an Oloroso Sherry?
 - Pale Lemon
 - Amber
 - Brown



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6. What town are the Manzanilla Sherries aged in?
 - a) Jerez
 - b) Sanlúcar de Barrameda
 - c) El Puerto de Santa Maria

7. What is the term used in the Douro for vines planted in line with the slope?
 - a) Vinho ao alto
 - b) Patamares
 - c) Socialcos

8. What is the maximum strength of spirit that can be used for the fortification of Port?
 - a) 40% abv
 - b) 61% abv
 - c) 77% abv

9. The minimum age of wine that can be blended into a 10-year old Tawny Port is 10 years old.
 - a) True
 - b) False

10. A Vintage Port must be bottled no later than which year after the harvest?
 - a) One
 - b) Two
 - c) Three

11. The fortification of Port happens when the alcohol reaches which of the below?
 - a) 2 – 4% abv
 - b) 5 – 9% abv
 - c) 10 – 13% abv

12. How many sub-regions are the vineyards of the Douro Valley divided into?
 - a) 3
 - b) 4
 - c) 5

13. In Rutherglen Muscat production, the wine is typically fermented on the grape skins.
 - a) True
 - b) False

14. What are the classic aromas of the Muscat grape?
 - a) Orange blossom, rose and grape
 - b) Lemon peel, lime, and wet stone
 - c) Pineapple and banana

15. What country produces Rutherglen Muscat?
 - a) South Africa
 - b) France
 - c) Australia



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FINE VINTAGE LEVEL 3 PRACTICE EXAM ANSWERS

Lesson 1 – Systematic Approach to Tasting and Wine and Food Pairing

Chapter 1 – The Systematic Approach to Tasting Wine

Chapter 2 – Wine with Food

Written Practice Questions

1. **What criteria do we use to assess quality in a wine?**
 - Balance – Concentration (Intensity) – Length – Complexity
2. **List 4 tertiary aromas.**
 - Almond - Marzipan – Hazelnut – Walnut – Chocolate – Coffee – Toffee – Caramel
 - Dried Apricot – Marmalade – Dried Apple – Dried Banana
 - Fig – Prune – Tar – Dried Blackberry – Dried Cranberry
 - Cooked Blackberry – Cooked Plum
 - Petrol – Kerosene – Cinnamon – Ginger – Nutmeg – Toast – Nut – Mushroom – Hay – Honey
 - Leather – Forest Floor – Earth – Game – Tobacco – Vegetal – Wet Leaves – Savour - Meaty
3. **What does umami in food increase and decrease in a wine?**
 - Increases Perception of: Alcohol – Bitterness – Astringency - Acidity
 - Decreases Perception of: Body – Sweetness - Fruitiness
4. **Name the 7 wine faults and the odours they produce.**
 - TCA – damp cardboard
 - Reduction – rotten eggs, boiled cabbage
 - Sulfur Dioxide – recently extinguished matches
 - Oxidation – toffee, honey, caramel
 - Out of Condition – dull, stale
 - Volatile Acidity – vinegar, nail polish remover
 - Brettanomyces – plastic, animal
5. **How many positive criteria do each of the following quality statements hold?**
 - Poor – 0
 - Acceptable – 1
 - Good – 2
 - Very Good – 3
 - Outstanding - 4

Multiple Choice

1. In what style of wine do SO₂ levels tend to be the highest?
c) Sweet white wines



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2. What is Brettanomyces?
b) Spoilage yeast
3. What does reduction smell like?
c) Stinky rotten eggs and boiled cabbage
4. Which of the following alcohol levels would be considered medium for a light wine?
b) 12.5%
5. Which of the following best describes a wine that is medium-dry?
b) There is a distinct presence of sugar but not sweet enough to pair with dessert
6. Aromas that have their origin in the post-fermentation process are:
b) Secondary aromas
7. Where do we look in a white wine to best assess the colour?
b) The core
8. Mousse is only relevant for which type of wine?
a) Sparkling
9. If a wine shows primary aromas with light acid or tannin, it would like be classified as:
c) Drink now: not suitable for further aging
10. High acidity wines tend to be found in grapes from:
a) Cool climates
11. Which of the following pairs of food elements increase the perception of body and decrease the perception of acidity in a wine?
a) Acidity and Salt
12. Which of the following pairs of food elements increase the perception of alcohol and decrease the perception of sweetness in a wine?
a) Sweetness and Umami
13. Acidic wines pair well with foods that are:
c) Rich in fat or oil
14. When matching with wine, which of the following is not considered a high-risk food element?
a) Salt



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15. Which of the following should not be exercised when matching food with wine?
b) Pair bitter/tannic wines with bitter foods

Lesson 2 – The Vine and Vineyard Management

Chapter 4 – The Vine

Chapter 5 – The Growing Environment

Chapter 6 – Vineyard Management

Written Practice Questions

1. **List 4 main methods to combat Spring frost.**
 - Heaters - Wind Machines – Sprinklers - Vineyard Design
2. **What is meant by diurnal range and what are the benefits?**
 - The difference between daytime and night-time temperatures. Cool nights help slow the loss of aromas and acidity in the grapes. Warm nights accelerate ripening. A large diurnal range can produce wines that are fresher and more aromatic compared with a vineyard that has a smaller diurnal range.
3. **What are the 3 main irrigation techniques?**
 - Drip Irrigation – Sprinklers - Flood Irrigation
4. **What is the difference between a hybrid and a crossing?**
 - Hybrid: a vine whose parents come from two different vine species
 - Crossing: a vine whose parents come from the same vine species
5. **What are the pros and cons of using machine harvesting?**
 - Pro: speed, work at night, efficient, less expensive
 - Con: Can only be used on flat lands, cannot be used to pick for specialised wine styles (whole bunches, Noble Rot)

Multiple Choice

1. How many buds are retained with spur pruning?
a) 2 - 3
2. What is a clone?
b) Genetic mutation of a parent grape
3. Which part of the vine is a *cordon*?
b) Arm of permanent wood
4. What is the traditional treatment for Downy Mildew?
b) Copper-base spray (Bordeaux mixture)



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5. What are nematodes?
 - b) Microscopic worms that attach to the roots of the vine
6. What is the definition of a continental climate?
 - b) Greatest difference between the hottest and coldest months
7. Which is caused by the same fungus as Grey Rot
 - c) Noble Rot
8. Which is the most effective solution used to protect grapes from birds?
 - b) Netting
9. How would a grape grower best switch to a different variety between seasons?
 - b) Head grafting
10. When does flowering and fruit set occur in the Northern Hemisphere?
 - b) May - June
11. What is needed for photosynthesis to occur?
 - b) Chlorophyll and sunlight combined with CO₂ and water
12. Which of the following does not help combat frost?
 - a) Drip irrigation
13. A Warm Climate has a temperature range of:
 - b) 18.5°C - 21°C
14. The philosophy that the vineyard cycle is connected to the air and other planets is part of:
 - c) Biodynamic agriculture
15. Water hazards in a vineyard do not include:
 - c) Cloud cover

Lesson 3 – Winemaking, Maturation, and Factors Affecting the Price of Wine

Chapter 7 – Common Elements in Winemaking and Maturation

Chapter 8 – White and Sweet Winemaking

Chapter 9 – Red and Rosé Winemaking

Chapter 10 – Factors that Affect the Price of Wine



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Written Practice Questions

1. **Pinot Noir – name 3 premium New World regions in 3 different countries in which it is produced.**
 - Sonoma/Los Carneros (California) – Central Otago (New Zealand) – Yarra Valley/Mornington Peninsula/Tasmania (Australia) – Walker Bay (South Africa) – Casablanca Valley (Chile)
2. **Explain what carbonic maceration is and the style of wine it produces.**
 - Whole, uncrushed bunches that are placed into vats filled with CO₂ to remove oxygen. Intercellular fermentation begins and when the grapes reach 2% abv they split and release their juice. These wines are soft in tannin but full of fruit with distinctive notes of kirsch, banana, bubble gum and cinnamon.
3. **List 4 methods of concentrating the grapes sugars in the production of sweet wines.**
 - Noble Rot – Drying grapes on the vine – Drying grapes after picking – Freezing grapes on the vine
4. **What are the 3 main techniques a winemaker uses for clarification?**
 - Sedimentation – Fining - Filtration
5. **Describe the characteristics of the Riesling grape.**
 - Aromatic white grape; late-budding and mid- to late-ripening; ability to accumulate sugar without losing its naturally high acidity; green fruit flavours and floral notes in cool climates; citrus and stone fruit character with richer flavour in warmer climates; flavours of honey, toast, and petrol as it ages; one of the most long-lived white wines

Multiple Choice

1. Which of the following can be added to de-acidify a wine?
 - a) Alkali
2. Which of the following is a type of must enrichment to increase the potential alcohol of a light wine?
 - a) Chaptalization
3. At what temperature does fermentation stop?
 - c) 35°C
4. Which of the following wine styles would be deliberately oxidized in partially-filled oak?
 - c) Oloroso Sherry
5. Which is used as both as an antiseptic and antioxidant in winemaking?
 - c) SO₂
6. What is meant by racking?
 - a) Wine is pumped into a different vessel leaving the sediment behind
7. What is the name of the most important winemaking yeast?
 - b) *Saccharomyces cerevisiae*



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8. Which of these is not a form of clarification?
c) SO₂ Addition
9. When is a depth filter used?
c) Before stabilization
10. Chilling the wine to below 0°C to form crystals is a form of:
a) Tartrate stabilization
11. Australia and New Zealand championed:
c) Screw caps
12. White winemaking for aromatic wines like Riesling and Sauvignon Blanc will typically see:
c) Inert vessel fermentation to preserve primary fruit character
13. Which of the following is not a way to create sweet wines?
a) Chaptalisation
14. Which method produces the most delicately coloured rosé?
a) Direct pressing
15. Which is not a cap management technique?
a) Carbonic maceration

Lesson 4 – French Wine Laws, Alsace, and Bordeaux

Chapter 11 – Wine and the Law

Chapter 12 – Introduction to France

Chapter 13 – Bordeaux

Chapter 14 – The Dordogne and South West France

Chapter 17 - Alsace

Written Practice Questions

1. **What are the 4 noble grape varieties of Alsace?**
 - Riesling – Gewurztraminer – Pinot Gris - Muscat
2. **Describe the climate and geographical features of Alsace.**
 - Alsace has a cool to moderate continental climate. The Vosges mountains provide shelter making Alsace one of the driest regions in France allowing for warm, sunny, and dry autumns. Alsace has a great variety of soils that can impact which grapes are grown and how they will be managed.



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3. **What are the 3 grapes varieties used in a Sauternes and what does each grape contribute to the blend?**
 - Semillon – thin skinned, susceptible to botrytis, and capable of aging
 - Sauvignon Blanc– adds acidity and fruitiness
 - Muscadelle – aromas of exotic perfume
4. **Describe a high-end wine from Saint-Émilion.**
 - Red wines that are based on Merlot and some Cabernet Franc. They have medium to high tannins with a soft, rich mouthfeel and complex red berry fruit and plum aromas that evolve into tobacco and cedar.
5. **Where are the Côtes de Bordeaux and what type of wines are produced?**
 - On the Right Bank of the Dordogne and combine 4 different communes. The wines are typically Merlot-based and meant for early drinking, offering excellent value for money.

Multiple Choice

1. Which grape does not belong in Alsace?
b) Viognier
2. Which is the only red grape permitted in Alsace?
c) Pinot Noir
3. Which Muscat variety makes the best Muscat wines in Alsace?
b) Muscat Blanc à Petits Grains
4. Which term is related to a late harvest wine in Alsace?
c) Vendage Tardive
5. What is the name of the mountain range that protects Alsace?
c) Vosges
6. Which best describes an Alsatian Gewurztraminer?
b) Full bodied with oily texture and high alcohol and spicy aromas
7. In which region of Bordeaux would you find the classification Premier Grand Cru Classé A?
c) Saint-Émilion
8. Which climate category best describes Bordeaux?
b) Moderate Maritime
9. What does Petit Verdot add to a blend?
a) Tannin with spicy notes



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10. Which of these regions is not found on the Left Bank in Bordeaux?
c) Pomerol
11. Which top ranked 1855 cru classé is found in the Graves?
a) Château Haut-Brion
12. Which is the classification for Médoc estates not included in the 1855 Classification?
b) Cru Bourgeois
13. The appellations of Blaye, Cadillac, Castillon, and Francs can put their names in front of:
b) Côtes de Bordeaux
14. Madiran wines are based on:
b) Tannat
15. Monbazillac wines are most similar to:
a) Barsac

Lesson 5 – Loire, Burgundy, and Beaujolais

Chapter 15 – Burgundy

Chapter 16 – Beaujolais

Chapter 18 – The Loire Valley

Written Practice Questions

1. **List the 4 sub-regions of the Loire Valley from west to east.**
 - Nantes – Anjou-Saumur – Touraine – Central Vineyards
2. **Describe a Muscadet Sèvre et Maine wine.**
 - White wine made from the Melon Blanc grape with a maximum 12% alcohol. The wine displays high acidity, light body, and subtle green fruit flavours.
3. **Name 2 important villages from the Côte de Nuits and 2 from the Côte de Beaune.**
 - Côte de Nuits: Gevrey-Chambertin – Vougeot – Vosne-Romanée – Nuits-St.-Georges
 - Côte de Beaune: Aloxe-Corton – Beaune – Pommard – Volnay – Meursault – Puligny-Montrachet – Chassagne-Montrachet
4. **Describe a Pouilly-Fuissé wine including the grape variety used and the region it is located in.**
 - Made from Chardonnay in the Mâconnais region of Burgundy. Typically displays ripe notes of tropical and stone fruits, and most are matured in barrel to enhance textures and add flavours of toasty oak. Among the richest and ripest Chardonnays in Burgundy.
5. **What is the grape used in Beaujolais and the traditional training system used?**
 - Gamay grape trained *en gobelet*



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Multiple Choice

1. Which of the following Chablis categories is most likely to show some use of oak?
c) Chablis Grand Cru
2. What commune in Côte Chalonnaise only produces whites?
b) Montagny
3. In what region of the Loire is Vouvray located?
c) Touraine
4. What soil type are the Beaujolais Crus grown on?
c) Granite
5. What is the maximum permitted alcohol content for Muscadet?
b) 12%
6. When is Muscadet sur Lie bottled?
b) In the spring following the vintage
7. What region of Burgundy is Gevrey-Chambertin located in?
a) Côte de Nuits
8. What are the characteristics of a Bourgogne Aligoté?
c) High in acidity, and neutral
9. What classification does the Montrachet vineyard hold?
b) Grand Cru
10. Which Côte de Beaune commune produces red wines only?
c) Volnay
11. Which 2 Beaujolais Crus are the most structured?
b) Morgon and Moulin-à- Vent
12. Cabernet Franc is used in:
b) Saumur-Champigny
13. What climate do the Central Vineyards in Loire Valley have?
b) Cool Continental
14. Which rosé style is always dry?
c) Rosé de Loire
15. Which of the following areas in the Loire is prone to botrytis?
b) Bonnezeaux



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Lesson 6 – Rhone Valley and Southern France

Chapter 19 – The Northern Rhône

Chapter 20 – The Southern Rhône

Chapter 21 – Southern France

Written Practice Questions

1. **Describe a wine from Côte-Rôtie and the grapes used.**
 - Syrah (up to 20% Viognier may be added). Deeply coloured elegant wines, full bodied and spicy. The best show floral aromatics and a textural elegance that distinguishes them from Hermitage.
2. **Why is Grenache best suited to the Southern Rhone?**
 - It can tolerate drought conditions and strong winds. Grenache needs plenty of heat to ripen fully, the Northern Rhône is too cool of climate.
3. **List some of the major differences between the Northern Rhône and the Southern Rhône.**
 - Northern Rhône: cooler temperatures; narrow and steep; vines trained on stakes; Syrah is the only red grape; Viognier, Roussanne, and Marsanne are the only white grapes
 - Southern Rhône: warmer Mediterranean climate; flat to gently rolling landscape; galet stones; little protection from mistral; bush-trained vines; Grenache is the main grape among others; many white varieties permitted
4. **What are the characteristics of the Viognier grape?**
 - Full-bodied white wine with perfumed aromas of blossom and apricots, low acidity, and high alcohol with an oily texture; can reach very high sugar levels but loses its acidity.
5. **Describe a wine from Bandol.**
 - Mourvèdre-based red wine that is dark, full-bodied with powerful tannins, bramble, meat, and liquorice-spice flavours and requires bottle age before they show their best.

Multiple Choice

1. Which Northern Rhône appellation is 100% Syrah?
b) Cornas
2. Which white varietal is not permitted in the Northern Rhône?
a) Picpoul
3. Which grape is most often blended with Grenache for rosé?
a) Cinsault
4. Which appellation accounts for more than half of production in the Southern Rhône?
a) Côtes du Rhône
5. What is the name of the wind that can damage vines in the Rhône?
b) Mistral
6. How many grapes can be used to make Châteauneuf-du-Pape?
b) 13



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7. Which is the regional IGP that covers the entire Languedoc-Roussillon area?
b) Pays d'Oc
8. The local white variety found in Limoux is:
b) Mauzac
9. Which best describes a Carignan?
b) High tannin, high acidity, and deeply coloured red wine
10. Languedoc AC red wines follow a similar blend as is found in:
c) Southern Rhône
11. What style of wine is produced in Tavel?
b) Only rosé
12. Which grape is not allowed in the blend of a Hermitage?
a) Viognier
13. Which of the following makes a style of wine similar to Châteauneuf-du-Pape?
b) Gigondas
14. Which is not found in the Languedoc?
a) Bandol
15. Where is Château Grillet located?
a) Northern Rhône

Lesson 7 – Germany, Austria, Greece and Tokaj

Chapter 22 – Germany

Chapter 23 – Austria

Chapter 24 – Tokaj

Chapter 25 - Greece

Written Practice Questions

1. **What are the 3 main PDO regions in Greece?**
 - Nemea – Naoussa - Santorini
2. **List the German Prädikat levels in ascending order of ripeness.**
 - Kabinett – Spätlese – Auslese – Beerenauslese – Eiswein - Trockenbeerenauslese
3. **Describe a Blaufränkisch wine.**
 - Red wine with medium tannins, high acidity, and a peppery, sour cherry flavour and is the most highly regarded of the Austrian black varieties
4. **What are the 3 grapes used in the production of a Tokaji?**
 - Furmint – Hárslevelű – Sárga Muskotály



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5. What style of wines are allowed in the Weinviertel DAC?

- White wines made from Grüner Veltliner. *Klassik* indicates a wine that is light, fresh, and fruity with no discernable oak flavours. *Reserve* wines must have a higher minimum alcohol and may be matured in oak

Multiple Choice

1. What region in Germany does the village of Piesport reside in?
b) Mosel
2. In which of these 2 regions is the Silvaner grape most widely planted?
c) Rheinhessen and Franken
3. Which term refers to a German wine that is off-dry to medium?
b) Halbtrocken
4. Which is a white grape in Germany?
b) Ruländer
5. The best quality sweeter styles of Kabinett are made by:
c) Stop fermentation
6. Which style best describes a Riesling Spätlese?
b) Light to medium body with flavours of stone fruits and citrus
7. Where does the classification of *Ausbruch* fall in the Prädikat system in Austria?
c) Between Beerenauslese and Trockenbeerenauslese
8. What style of wine is Lake Neusiedlersee noted for?
a) Botrytis affected sweet wines
9. Which is the most widely planted red grape in Austria?
c) Zweigelt
10. What region houses the Wachau and Kamptal DAC?
b) Niederösterreich
11. What is *Strohwein*?
b) Grapes are laid out on straw to dry and concentrate sugars
12. What size of bottle are the sweet wines of Tokaj bottled in?
b) 50 cl
13. Dry wines aged under a flor-like film in Tokaj are called:
c) Tokaji Szamorodni
14. Sweet wines from Santorini are known as:
c) Vinsanto



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15. What grape is used exclusively for a wine from Naoussa?
c) Xinomavro

Lesson 8 – Northern Italy

Chapter 26 – Introduction to Italy

Chapter 27 – Northern Italy

Written Practice Questions

1. **Explain how a Valpolicella Ripasso wine is made.**
 - The unpressed skins from an Amarone wine after fermentation are added to a basic Valpolicella, the wine then undergoes a refermentation which adds alcohol, tannins, and complexity.
2. **What are the 3 main DOC regions in Friuli-Venezia Giulia?**
 - Friuli Grave – Collio – Colli Orientali
3. **What grape is used in the GAVI DOCG and what kind of wine does it produce?**
 - Cortese grape to produce wines that are pale and light-bodied with high acidity and aromas of citrus, green apples, and pears.
4. **Describe a Barolo DOCG wine.**
 - Red wine made from Nebbiolo with high acidity, high tannins, with perfumed aromas of sour cherries, herbs, and dried flowers. Some Barolos are matured in small oak barrels, and most benefit from further aging in bottle.
5. **What does the term *Classico* mean on a label?**
 - Classico acknowledges wines that have been made solely from the original classified land and includes many of the best wines from the area.

Multiple Choice

1. What is the main grape in a Valpolicella wine?
a) Corvina
2. What is the main grape used in a Soave DOC wine?
b) Garganega
3. How is a Recioto wine produced?
c) Fermentation stops naturally due to high sugar levels in the grapes
4. What white grape is the Alto-Adige region most known for?
b) Pinot Grigio
5. In which region is the Teroldego grape grown?
c) Trentino



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6. In which region is the Schiava grape grown?
 - a) Alto Adige
7. Vines in Northern Italy were traditionally trained as:
 - c) Pergola
8. What style of wines does the Friulano grape produce?
 - a) White
9. Which French grape is widely planted in Trentino and Veneto?
 - b) Merlot
10. Barbera d'Asti is often higher quality than a Barbera d'Alba.
 - a) True
11. Where is the Piemonte region located?
 - a) North-west corner of Italy
12. How long must a Barbaresco DOCG be aged for?
 - b) 2 years
13. A wine from Dolcetto d'Alba is pale coloured with low tannins and plum fruit
 - b) False
14. How long must a Barolo DOCG wine be aged for?
 - c) 3 years
15. What climate does Piemonte have?
 - a) Moderate continental

Lesson 9 – Central and Southern Italy

Chapter 28 – Central Italy

Chapter 29 – Southern Italy

Written Practice Questions

1. **List the differences between a Chianti Classico Riserva and a Brunello di Montalcino.**
 - In Chianti, 20% of other grape varieties are allowed in the blend and the wine must be from the Chianti region and aged for a minimum 24 months, 3 of which in bottle. For a Brunello, the wine must be 100% Sangiovese and from the Montalcino region, the climate produces concentrated wines that have a minimum ageing requirement of 5 years, 2 years of which must be aged in oak.
2. **What 3 regions make up the toe, instep, and the heel in the boot of Italy?**
 - Calabria – Basilicata – Puglia



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3. Describe a wine coming from the Taurasi DOCG.

- Red wine from the Aglianico grape that is deeply coloured with high acidity and tannin, and flavours of black fruit. It is matured in oak and develops earthy, forest floor flavours in the bottle.

4. List 2 DOCG white wines from Campania.

- Fiano di Avellino – Greco di Tufo

5. Describe a typical Orvieto DOC wine.

- White wine made from Grechetto and Trebbiano that is light in body with medium to high acidity and flavours of ripe grapefruit and peaches.

Multiple Choice

1. How long must a Chianti Classico be aged before release?
b) 12 months
2. Which area is known for producing the Super Tuscan wines?
c) Bolgheri
3. What grape is used for a Vino Nobile di Montepulciano DOCG wine?
b) Sangiovese
4. What grapes make up the blend in an Orvieto DOC wine?
b) Grechetto and Trebbiano
5. What region does Umbria have a similar climate to?
b) Tuscany
6. Which best describes a wine made from Sangiovese?
a) High acidity and tannin, red cherries, plums, and dried herbs
7. What region is known for its Verdicchio wines?
c) Marche
8. What type of wine does the Frascati DOC produce?
a) White
9. What black grape is Abruzzo famous for?
b) Montepulciano
10. What is the name for Zinfandel in Italy?
c) Primitivo
11. What is the main grape in a Salice Salentino DOC wine?
b) Negroamaro
12. What is the dominant red grape in Sicily?
a) Nero d' Avola



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13. In which region does the Aglianico del Vulture DOC originate?
a) Basilicata
14. Nerello Mascalese is a red grape grown in the Puglia region.
b) False
15. What are the fruit characteristics of a wine from Fiano di Avellino DOCG?
b) Stone fruits, melon, and mango

Lesson 10 – Spain and Portugal

Chapter 30 – Spain

Chapter 31 – Portugal

Written Practice Questions

1. **What are the 3 sub-regions of Rioja?**
 - Rioja Alavesa – Rioja Alta – Rioja Baja
2. **Describe a typical wine coming from the Priorat DOQ.**
 - Red wines from Garnacha and Cariñena that are deeply coloured with high tannins, medium to high alcohol, and concentrated black fruit often accompanied by toasty aromas from new French oak.
3. **List the minimum total ageing designations for a red wine from Spain.**
 - Joven – No minimum
 - Crianza – 24 months
 - Reserva – 36 months
 - Gran Reserva – 60 months
4. **Describe a classic white Vinho Verde wine.**
 - White wines that are pale lemon in colour, high acidity, and low in alcohol. They may be off-dry and often have a slight sparkling sensation that enhances their freshness.
5. **What are the 3 main grapes used in a typical red wine from the Alentejo region.**
 - Aragonês – Trincadeira – Alicante Bouschet

Multiple Choice

1. What grape is grown in the Bierzo region of Spain?
b) Mencía
2. What grape is grown in the Rias Baixas region of Spain?
b) Albariño
3. What is the Cariñena grape known as in the region of Rioja?
a) Mazuelo
4. How many white varieties are approved for use in a white Rioja?
c) 8



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5. Ribero del Duero is a DO for red and rosé wine only.
a) True
6. What style of wine does the Monastrell grape produce?
b) Dark, powerful, and spicy wines with a high tannin and alcohol content
7. Which international grape is often blended into a Rueda wine?
c) Sauvignon Blanc
8. Which region of Spain grows most of the grapes for Cava production?
c) Penedès
9. What grape is used for rosé production in Navarra?
b) Garnacha
10. Which best describes a wine from Rías Baixas?
a) Refreshing, unoaked with high acidity, stone fruits
11. What region does the Valdepeñas DO in Spain lie to the south of?
c) La Mancha
12. What grape is considered to be the highest quality in the Douro?
c) Touriga Nacional
13. What is the name for the Tempranillo grape in the Alentejo region of Portugal?
b) Aragonês
14. What is the dominant red grape in the Bairrada region of Portugal?
a) Baga
15. Which region in Portugal does the Trincadeira grape play an important role in?
c) Alentejo

Lesson 11 – North America and South America

Chapter 32 – Introduction to the United States

Chapter 33 – California

Chapter 34 – Oregon, Washington and New York

Chapter 35 – Canada

Chapter 36 – Chile

Chapter 37 – Argentina



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Written Practice Questions

1. **In what county lies the Santa Maria Valley AVA and what 2 grapes is it well suited for growing?**
 - Santa Barbara County – Pinot Noir and Chardonnay
2. **Describe a Zinfandel.**
 - Red wine that is full-bodied with high alcohol and sometimes small amounts of residual sugar. Flavours include red and black fruits, dried berries, and liquorice.
3. **List the 4 sub-regions of the Central Valley in Chile from north to south.**
 - Maipo – Rapel – Curicó - Maule
4. **What features influence the climate in the Casablanca and San Antonio Valley in Chile?**
 - Proximity to the Pacific Ocean – Mountains – Morning fogs – Afternoon winds
5. **Name the 3 important grape growing areas in Mendoza, Argentina.**
 - Uco Valley – Luján de Cuyo - Maipu

Multiple Choice

1. In which state is the Willamette Valley AVA located?
c) Oregon
2. What grape is the Finger Lakes AVA known for?
c) Riesling
3. What is the most important DVA (Designated Viticulture Area) in British Columbia, Canada?
a) Okanagan Valley
4. Which AVA in California is a source for aromatic white grapes?
b) Anderson Valley
5. What grape is Stag's Leap District and Rutherford AVA known for?
b) Cabernet Sauvignon
6. In which region of Chile does the Elqui Valley reside?
b) Coquimbo
7. What best describes a Carmenère?
b) Full bodied with black fruit and herbal aromas
8. What is the name of the current that flows up from the Antarctica into Chile?
b) Humboldt
9. Where are the Cachapoal and Colchagua Valleys in Chile located?
b) Rapel Valley
10. Which best describes wine made from the Torrontés grape?
a) Medium-bodied and medium acidity, stone fruits, and melon



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11. Which poses the largest challenge in Argentina for grape growing?
b) Hail
12. What is the second most planted grape in Argentina?
b) Bonarda
13. What is Argentina's most southerly wine region?
a) Patagonia
14. Which region in Mendoza has the highest altitude vineyards?
a) Uco Valley
15. Which province in Argentina boasts some of the highest altitude vineyards in the world?
b) Salta

Lesson 12 – New Zealand, Australia, and South Africa

Chapter 38 – South Africa

Chapter 39 – Australia

Chapter 40 – New Zealand

Written Practice Questions

1. **What region in New Zealand grows Bordeaux varieties and why are they suited there?**
 - Hawke's Bay – it is the warmest and sunniest region in New Zealand with diverse soils including gravel soils in the Gimblett Gravels that help to retain heat.
2. **Describe a Hunter Valley Semillon.**
 - Hunter Valley Semillon is light bodied, low in alcohol and has high acidity from being harvested early. The wine is un-oaked and quite neutral when it is young but develops complex flavours of honey, nut, and toast as it ages.
3. **Which 2 grapes is the Mornington Peninsula known for and why?**
 - Pinot Noir and Chardonnay – Cool to moderate maritime climate where the best years provide a long growing season.
4. **What 2 grapes were crossed to make a Pinotage?**
 - Pinot Noir and Cinsault
5. **What is the climate of the Worcester district and what styles of wines does it produce?**
 - Hot and dry climate that requires irrigation; a reliable source of high-volume red and white wines but produces mostly white wine from Chenin Blanc and Colombard.

Multiple Choice

1. What is New Zealand's second most planted grape?
a) Pinot Noir



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2. What grape is the region of Gisborne in New Zealand noted for?
b) Chardonnay
3. Which region on the North Island of New Zealand has the longest sunshine hours?
c) Hawke's Bay
4. What climate does the Central Otago region of New Zealand have?
a) Continental
5. What region in New Zealand are the Awatere and Wairau Valleys located in?
c) Marlborough
6. What grape are the Clare and Eden Valleys of Australia noted for?
b) Riesling
7. Which aroma is distinctive in a Coonawarra Cabernet Sauvignon?
c) Eucalyptus
8. What climate does Tasmania have?
b) Cool maritime
9. Marsanne is the specialty of which region in Australia?
b) Goulburn Valley
10. Which grape is widely planted in the Margaret River region of Australia?
b) Cabernet Sauvignon
11. Wines labelled Barossa may also source their fruit from which region?
a) Eden Valley
12. What is the name of the south-easterly summer winds in South Africa?
c) Cape Doctor
13. What is the most widely planted grape in South Africa?
b) Chenin Blanc
14. Which of the districts below is known for quality wine production in South Africa?
a) Stellenbosch
15. The Elgin district of South Africa has established a reputation for which grape?
a) Sauvignon Blanc

Lesson 13 – Sparkling Wine and Service and Storage

Chapter 41 – Sparkling Wine Production

Chapter 42 – Sparkling Wines of the World

Chapter 03 – Storage and Service of Wine



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Written Practice Questions

1. **List the steps in producing a traditional method sparkling wine.**
 - Base wine → Blending → Second alcoholic fermentation → Yeast autolysis → Riddling → Disgorgement and corking → Bottle Aging
2. **What are the 3 grapes used in Champagne and what does each contribute to the blend?**
 - Chardonnay – light body, high acidity, floral and citrus fruit character
 - Pinot Noir – body, structure, and red fruit character
 - Pinot Meunier – fruity flavours
3. **Describe a Prosecco.**
 - Typically produced by tank method with medium acidity and fresh aromas of green apple and melon. They are generally dry but may have slightly higher sugar levels than a Champagne or Cava.
4. **How does the Asti method of production work?**
 - The grape must is chilled and stored until needed. When it is required, the juice is warmed and the fermentation takes place in pressurised tanks. Part-way through fermentation the tank is sealed to trap CO₂. The fermentation continues until the alcohol reaches 7% and is stopped by chilling the wine which is then filtered under pressure to remove the yeast.
5. **What are the ideal conditions for storing wine?**
 - 10°C - 15°C – on its side if it has a cork – away from strong light – away from vibrations

Multiple Choice

1. What goes into the *liqueur d'expédition* in producing a traditional method sparkling wine?
b) Wine and sugar
2. How high does the second fermentation raise the alcohol level?
b) 1.2 – 1.3 % abv
3. What aromas are found in a tank method sparkling wine?
a) Primary
4. What climate does Champagne have?
a) Cool continental climate
5. In which Champagne sub-region is the Pinot Meunier grape mainly grown?
c) Vallée de la Marne
6. What is the minimum ageing required on the lees for a non-vintage Champagne?
a) 12 months
7. In Champagne, the *Grand Cru* status is given to the vineyard.
b) False
8. What method of production is used for a Crémant sparkling wine?
c) Traditional



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9. After Champagne, what is the second largest centre for sparkling production in France?
 - a) Loire Valley
10. How long must a Cava spend on its lees before bottling?
 - b) 9 months
11. What grape is used to produce Prosecco?
 - b) Glera
12. Sparkling wines labelled as Deutscher Sekt may purchase base wines from France or Italy.
 - b) False
13. What country produces Méthode Cap Classique wines?
 - a) South Africa
14. Which 2 regions are known for sparkling wine production in California?
 - b) Los Carneros AVA and Anderson Valley AVA
15. If a sparkling wine states “bottle-fermented” on the label which method of production is typically used?
 - b) Transfer

Lesson 14 – Fortified Wines

Chapter 43 – Sherry

Chapter 44 – Port

Chapter 45 – Fortified Muscats

Written Practice Questions

1. **What is unique about Albariza soil?**
 - It has a high chalk content that provides good drainage but also has excellent water holding capacity that can sustain vines during the dry, hot summers. A hard crust forms on the top of the soil in the summer that further limits evaporation.
2. **What is the difference between an Oloroso and an Amontillado Sherry?**
 - Oloroso: Entirely oxidative aging without the presence of flor
 - Amontillado: Aged oxidatively after a period of biological aging under flor
3. **What are the 3 main methods for extraction used in the production of Port?**
 - Foot treading – Autovinifiers – Piston plungers
4. **What is a Late Bottled Vintage Port?**
 - Vintage wines that have been aged for between 4 to 6 years before they are bottled. The extra aging makes these wines more approachable on release when compared with a Vintage Port.
5. **Describe a Rutherglen Muscat.**
 - Sweet to luscious and amber to brown in colour, these wines are aged oxidatively and show flavours of caramel, nuts, and raisings while still retaining some of the floral, grapey character of the Muscat grape.



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Multiple Choice

1. Which of the below styles is sweetened?
b) Pale Cream
2. What of the following Sherry terms indicate the longest ageing?
b) VORS
3. What is the main grape used in Sherry production?
a) Palomino
4. A Fino Sherry is biologically aged.
a) True
5. What colour is an Oloroso Sherry?
c) Brown
6. What town are the Manzanilla Sherries aged in?
b) Sanlúcar de Barrameda
7. What is the term used in the Douro for vines planted in line with the slope?
a) Vinho ao alto
8. What is the maximum strength of spirit that can be used for the fortification of Port?
c) 77% abv
9. The minimum age of wine that can be blended into a 10-year old Tawny Port is 10 years' old
b) False
10. A Vintage Port must be bottled no later than which year after the harvest?
b) Two
11. The fortification of Port happens when the alcohol reaches which of the below?
b) 5 – 9% abv
12. How many sub-regions are the vineyards of the Douro Valley divided into?
a) 3
13. In Rutherglen Muscat production, the wine is typically fermented on the grape skins.
a) True
14. What are the classic aromas of the Muscat grape?
a) Orange blossom, rose and grape
15. What country produces Rutherglen Muscat?
c) Australia