

FINE VINTAGE LTD.

# WSET Level 1

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## Practice Exam

A 100 multiple-choice practice exam to supplement your studies. All answers are found in the  
WSET Level 1 Study Guide



**FINE VINTAGE LTD**  
BY JAMES CLUER MW

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**Wine Types**

1. Which of the following is NOT a type of wine?
  - a. Fortified Wine
  - b. Light Wine
  - c. Sparkling Wine
  - d. Sweet Wine
  
2. What of the following is TRUE about all Light Wines?
  1. They are all dry
  2. The range of alcohol is 11% - 18%
  3. No spirit has been added
  4. It is still
  - a. 1, 3, and 4
  - b. 2 only
  - c. 3 and 4 only
  - d. All of the above
  
3. Fino Sherry is a dry wine
  - a. True
  - b. False
  
4. Which of the following pairs are BOTH Fortified Wines?
  - a. Port and Madeira
  - b. Sherry and Sancerre
  - c. Port and Amarone
  - d. Cava and Icewine
  
5. Which type of wine is a Sauternes?
  - a. Fortified
  - b. Light
  - c. Sparkling
  - d. Sweet
  
6. Which type of wine is Asti from Italy?
  - a. Fortified
  - b. Light
  - c. Sparkling
  - d. Sweet



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7. Which type of wine is a Châteauneuf-du-Pape?
- Fortified
  - Light
  - Red
  - Sparkling

**Styles of Wine**

8. Which of the following determines the colour of a wine?
- Alcohol Degree
  - Grape Type
  - Vintage
  - Winemaking
- 1, 2, and 4
  - 2 and 4 only
  - 2 only
  - All of the above
9. Which gives colour to a red wine?
- Pips
  - Pulp
  - Skin
  - Stalk
10. White wine can be made from black grapes.
- True
  - False
11. Rosé wines usually have more body than white wines
- True
  - False



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12. Which of the following are ways a winemaker can make a medium sweet wine?

1. Add unfermented grape juice to dry wine
  2. Add grape spirit to the fermenting wine
  3. Remove yeast during fermentation
  4. Nothing – the winemaker does not influence sweetness in the wine
- a. All of the above
  - b. 1, 2, and 3
  - c. 2 and 3 only
  - d. 1 only

13. Where in your mouth do you first perceive sweetness?

- a. Tip of the tongue
- b. Top of the teeth and gums
- c. Sides of the mouth
- d. Back of the palate

14. Why is acidity important for sweet wines?

- a. It adds extra body to the wine
- b. It prevents the wine from being cloying
- c. It enhances the fruity character of the wine
- d. It makes the wine seem less alcoholic

15. What effect does sweetness have on the body of a wine?

- a. Sweetness makes the wine thicker
- b. Sweetness makes the wine lighter
- c. Sweetness makes the wine more acidic
- d. Sweetness makes the wine less acidic

16. Which sweetness level is a White Zinfandel?

- a. Dry
- b. Medium
- c. Sweet

17. Which of the following is an example of a light-bodied red wine?

- a. Australian Shiraz
- b. Beaujolais
- c. Chilean Merlot



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18. Oaked California Chardonnay is an example of:
- Light-bodied white wine
  - Medium-bodied white wine
  - Full-bodied white wine
19. Which 2 factors contribute to the body of a wine?
- Acidity and fruit character
  - Sugar ripeness and use of oak
  - Grape variety and colour
20. White Burgundy is an example of:
- A light-bodied wine
  - A medium-bodied wine
  - A full-bodied wine
21. A white wine that spends time in oak barrels will gain vanilla flavours.
- True
  - False
22. Which of the following does oak add to a wine?
- Alcohol
  - Flavour
  - Tannin
  - Texture
- 2, 3, and 4
  - 2 only
  - 1 and 3
  - All of the above
23. How is tannin perceived in your mouth?
- A burning sensation on the palate
  - A mouth-drying sensation
  - A mouth-watering sensation
  - A sticky sensation on the front of the tongue
24. Where does tannin come from?
- Grape skins
  - Grape pulp
  - Grape pips



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25. Which of the following does tannin contribute to a wine?
1. Ability to age
  2. Complexity
  3. Length
  4. Structure
- a. 2 only
  - b. 1 and 3 only
  - c. 1, 2, and 4
  - d. 1, 3, and 4
26. How is acidity perceived in the mouth?
- a. A burning sensation on the palate
  - b. A mouth-drying sensation
  - c. A mouth-watering sensation
  - d. A sticky sensation on the front of the tongue
27. Acidity helps a wine mature.
- a. True
  - b. False
28. At what alcohol % does yeast die?
- a. 8%
  - b. 15%
  - c. 18%
  - d. 22%
29. What does the term “body” refer to in wine?
- a. The balance of acidity and sweetness in the wine
  - b. The complexity of flavour in the wine
  - c. The degree of alcohol in the wine
  - d. The general feel of the wine in the mouth
30. When are grapes pressed off their skins when making a white wine?
- a. Before fermentation
  - b. After fermentation



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31. Which of the following is an example of a full-bodied red wine?

- a. Australian Shiraz
- b. Oaked Chardonnay
- c. Chilean Merlot

32. Tannin is a flavour in wine.

- a. True
- b. False

**What Makes Wine Different?**

33. Which factors are important to have in order to ripen grapes?

- 1. Carbon Dioxide
- 2. Heat
- 3. Sunshine
- 4. Water

- a. 4 only
- b. 1 and 2
- c. 1, 3, and 4
- d. 2 and 3

34. As the season continues:

- a. Acidity levels increase and sugar levels decrease
- b. Acidity levels decrease and sugar levels increase
- c. Acidity and sugar levels both increase
- d. Acidity and sugar levels both decrease

35. A wine made from under-ripe grapes will taste:

- a. Alcoholic and flabby
- b. Alcoholic and thin
- c. Sour and flabby
- d. Sour and thin

36. A wine that tastes alcoholic and flabby comes from which weather conditions?

- a. Too much sunlight and heat
- b. Not enough sunlight and heat
- c. Too much water and not enough sunlight
- d. Not enough water and not enough heat



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37. Which of the following best describes climate?
- A latitude range of 30° - 50° north or south of the Equator
  - The amount of rainfall expected in a given year
  - The amount of sunlight and heat a region gets
  - The complex conditions expressed by a specific vineyard
38. Which of the following does a region's climate tell us?
- Expected temperatures
  - Expected weather conditions
  - Expected style of wine
  - Expected type of grape
- All of the above
  - 1, 2, and 3 only
  - 1 and 2 only
  - 3 and 4 only
39. Which of the following pairs are examples of cool climate regions?
- Australia and Germany
  - Central Spain and Southern France
  - Germany and Northern France
  - Northern and Southern France
40. Which of the following statements are TRUE about wines from a cool climate?
- High in acidity
  - Mainly white
  - Lower in alcohol
  - Refreshing
- 1 and 4 only
  - 2 and 3 only
  - 1, 2, and 4 only
  - All of the above



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41. Which of the following are considered hot climate regions
1. Australia
  2. Central Spain
  3. Germany
  4. Southern France
- a. 2 and 4 only
  - b. 1 only
  - c. 1, 2 and 4
  - d. 2, 3, and 4
42. Red, high in alcohol, and rich in flavour is typical of a hot climate wine.
- a. True
  - b. False
43. Red wines are mainly produced in hot climates because:
- a. All black grapes have thick skins
  - b. Black grapes need more heat to ripen
  - c. Red wines are always high in alcohol
  - d. All of the above
44. A Chardonnay from a cool climate will be typically full-bodied with flavours of stone and tropical fruits.
- a. True
  - b. False
45. Cool climate wines are typically lower in alcohol.
- a. True
  - b. False

### **Principal Grape Varieties**

46. Dry, intensely fruity, light to medium body with refreshingly high acidity and aromas of green fruits and herbaceous notes best describes which of the following wines?
- a. Chardonnay
  - b. Merlot
  - c. Pinot Noir
  - d. Sauvignon Blanc



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47. Which of the following is a wine made from Sauvignon Blanc?
- Chablis
  - Champagne
  - Hermitage
  - Sancerre
48. Which pair of characters is associated with Riesling as it ages?
- Asparagus and Green Bell Pepper
  - Banana and Vanilla
  - Petrol and Dried Apricots
  - Strawberry and Plum
49. Which of the following grapes is often blended with Cabernet Sauvignon in Bordeaux?
- Merlot
  - Pinot Noir
  - Sauvignon Blanc
  - Syrah/Shiraz
50. Which pair of regions produces good examples of Merlot-based wines?
- Australia and Côte-Rotie
  - California and Châteauneuf-du-Pape
  - Chile and St. Emilion
  - New Zealand and Burgundy
51. Pinot Noir produces wines with flavours of cherry, blackberry, and black pepper
- True
  - False
52. A wine that is deeply coloured, rich, powerful, peppery, and has the ability to age is likely going to be made from:
- Cabernet Sauvignon
  - Chardonnay
  - Pinot Noir
  - Syrah/Shiraz
53. Germany is most famous for which of the following wines?
- Pinot Noir
  - Riesling
  - Sauvignon Blanc
  - Syrah/Shiraz



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54. Which grape is used in Hermitage?
- a. Chardonnay
  - b. Pinot Noir
  - c. Sauvignon Blanc
  - d. Syrah/Shiraz
55. Which grape can be described as having floral aromas?
- a. Chardonnay
  - b. Pinot Noir
  - c. Riesling
  - d. Sauvignon Blanc
56. Which grape can be described as having blackcurrant aromas?
- a. Cabernet Sauvignon
  - b. Merlot
  - c. Pinot Noir
  - d. Sauvignon Blanc
57. Which pair of wines is used to make Champagne?
- a. Cabernet Sauvignon and Merlot
  - b. Cabernet Sauvignon and Sauvignon Blanc
  - c. Chardonnay and Pinot Noir
  - d. Chardonnay and Sauvignon Blanc
58. Which pair of wines is used to make Bordeaux?
- a. Cabernet Sauvignon and Merlot
  - b. Cabernet Sauvignon and Sauvignon Blanc
  - c. Chardonnay and Pinot Noir
  - d. Chardonnay and Sauvignon Blanc

**Other Popular Varietals and Wines**

59. Pinot Grigio is a full-bodied white wine from Italy
- a. True
  - b. False
60. Soave is a light-bodied wine from Italy with flavours of citrus and apple
- a. True
  - b. False



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61. Where is Sauternes?

- a. Bordeaux
- b. Burgundy
- c. Sancerre
- d. Northern Rhône

62. Where is Rioja?

- a. France
- b. Germany
- c. Italy
- d. Spain

63. Which of the following is a popular sparkling wine from Spain?

- a. Asti
- b. Cava
- c. Champagne
- d. Rioja

64. Châteauneuf-du-Pape is a light-bodied red wine with fresh, fruity flavours

- a. True
- b. False

### **How Wine is Made**

65. When are grapes harvested?

- a. Spring
- b. Summer
- c. Autumn
- d. Winter

66. Which of the following happens when grape juice is left in contact with the skins during fermentation?

- 1. Acidity levels decrease
- 2. Alcohol levels are increased
- 3. Colour is extracted
- 4. Tannins are extracted

- a. 1 and 4
- b. 2 and 3
- c. 1 and 2
- d. 3 and 4



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67. What is the key difference between making red wines and rosé wines?
- Less time is spent in contact with the skins when making rosé wines
  - More time is spent in contact with the skins when making rosé wines
  - Only the juice is used when making rosé wines
  - None of the above – winemaking is the same for red and rosé wines
68. Tannic red wines mature in bottles
- True
  - False

### **Wine Tasting**

69. Which of the following is a faulty aroma in a wine?
- Damp cardboard or vinegar
  - Fruits or flowers
  - Petrol or vegetables
  - Spices or oak
70. When a wine smells of wet leaves and mushrooms, what has likely happened to the wine?
- The wine is faulty
  - The wine was aged in oak
  - The wine has been matured for a long time in bottle
  - The wine is a Shiraz
71. Why is it important to draw in air when tasting wine?
- It releases flavour and aromas
  - It lessens the impact of alcohol in the bloodstream
  - It helps keep the palate fresh for the next wine

### **Storing and Serving Wine**

72. Which of the following statements is FALSE?
- Bright light will make the wine stale
  - Wines should be kept at a cool and constant temperature
  - Wines with corks should be stored upright



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73. Which style of wine may be lightly chilled to 13°C
- Beaujolais
  - Châteauneuf-du-Pape
  - Hermitage
  - Rioja
74. What is the serving temperature range for Cava?
- 6 - 10°C
  - 10 - 13°C
  - 13°C
  - 15 - 18°C
75. What is the serving temperature range for an Oaked Chardonnay?
- 6 - 10°C
  - 10 - 13°C
  - 13°C
  - 15 - 18°C
76. A Côte-Rotie is best served in which sized glassware?
- Large-sized glassware
  - Medium-sized glassware
  - Flute-shaped glassware
  - Small-sized glassware
77. Why is a Port served in small glasses?
- To allow more air to come in contact with the wine
  - To enhance the bubbles traveling up the glass
  - To emphasize the fruit characteristics rather than the alcohol
78. When opening a sparkling wine, the bottle is turned and not the cork.
- True
  - False
79. How many 125ml glasses can you get from a standard 75cl bottle of wine?
- 3
  - 4
  - 5
  - 6



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80. A Blanket System preserves a wine by removing the oxygen from the bottle
- a. True
  - b. False

**Social and Professional Responsibility**

81. Which acronym refers to the degree of alcohol concentrated in the blood system?
- a. BAC
  - b. ISO
  - c. LDA
  - d. WHO
82. Stomach ulcers can be the result of excessive alcohol consumption
- a. True
  - b. False
83. How many units per day does World Health Organization suggest as a responsible guideline for women?
- a. 1 unit
  - b. 2 units
  - c. 3 units
  - d. 4 units
84. LDA refers to the age at which a person may legally purchase alcohol
- a. True
  - b. False

**Food and Wine Matching**

85. Umami decreases the perception of bitterness in a wine
- a. True
  - b. False
86. Which of the following foods is high in umami?
- a. Carrots
  - b. Cheesecake
  - c. Lemons
  - d. Mushrooms



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87. When pairing a wine with a dessert, the wine should:
- Be as sweeter than the dessert
  - Be drier than the dessert
  - Be high in alcohol
  - Be high in tannins
88. Acidity in food increases the perception of acidity in wine.
- True
  - False
89. Sweetness in food decreases the perception of body in wine.
- True
  - False
90. Salt can counteract the effect of umami on a wine.
- True
  - False
91. Salt decreases the perception of acidity in a wine.
- True
  - False
92. An oaked, highly tannic red wine is considered to be a high-risk wine.
- True
  - False
93. Chili heat in food decreases the perception of sweetness in a wine
- True
  - False
94. An off-dry wine is considered to be:
- A high-risk wine
  - A low risk wine
95. A person's personal preferences should not be taken into consideration when matching food and wine.
- True
  - False



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96. Which of the following elements is NOT considered high risk element in a wine?
- a. High Acidity
  - b. High Alcohol
  - c. Simple Flavours
  - d. Tannins
97. An intensely flavoured dish like curry can match with simple, unoaked wines.
- a. True
  - b. False
98. Which style of wine best matches with blue cheese?
- a. Hermitage
  - b. Rioja
  - c. Sancerre
  - d. Sauternes
99. Which style of wine best matches with a light salad and vinaigrette dressing?
- a. Oaked Chardonnay
  - b. Pinot Grigio
  - c. Pinot Noir
  - d. Australian Shiraz
100. A low acid wine is a good match for fatty or oily foods.
- a. True
  - b. False



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**LEVEL 1 PRACTICE EXAM – ANSWER KEY**

**Wine Types**

1. d) Sweet wines are not a type of wine; they are a style
2. c) Light wines do not have spirit added and are all still
3. a) True – Fino Sherry is a dry wine
4. a) Port and Madeira are both styles of Fortified Wines
5. b) Light (sweet is the style, not type)
6. c) Sparkling (sweet is the style, not type)
7. b) Light

**Styles of Wine**

8. b) Grape type and winemaking influence the colour of the wine
9. c) Skins, which are fermented in contact with the juice
10. a) True – white wines can be made from black grapes
11. a) True – Rosé wines usually have more body than white wines
12. b) A winemaker can add unfermented grape juice to a dry wine, add spirit to fortify the wine during fermentation, or remove yeast before all of the sugar is consumed
13. a) Sweetness is first perceived at the tip of the tongue
14. b) Acidity prevents a sweet wine from being cloying
15. a) Sweetness makes wine feel thicker
16. b) White Zinfandel is medium sweetness
17. b) Beaujolais is an example of a light-bodied red wine
18. c) Oaked Chardonnay from California is a full-bodied white wine
19. b) Sugar ripeness of the grape AND the use of oak contribute to the body of a wine
20. b) White Burgundy is a medium-bodied wine
21. a) True – oak barrels add vanilla flavours to a white wine
22. a) Oak provides flavours AND tannin AND texture to a wine
23. b) Tannin gives a mouth-drying sensation
24. a) Tannin comes from the grape skins
25. c) Tannin provides the ability to mature AND complexity AND structure
26. c) Acidity is perceived by a mouth-watering sensation
27. a) True – acidity helps a wine age
28. b) Yeast dies off at 15% alcohol
29. d) Body refers to the general feel of the wine in the mouth
30. a) Wine is pressed off the skins before fermentation when making white wine
31. a) Australian Shiraz is an example of a full-bodied red wine
32. b) False – tannin is not a flavour, it is a mouth-feel



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**What Makes Wine Different?**

- 33. d) Heat and sunshine are important to have to ripen grapes
- 34. b) Acidity levels decrease and sugar levels increase as the season progresses
- 35. d) Wines made from under-ripe grapes will taste sour and thin
- 36. a) Too much sunlight and heat results in wines that taste alcoholic and flabby
- 37. c) Climate is best described as the amount of sunlight and heat a region normally gets
- 38. b) Climate can tell us the expected temperature, weather conditions, and style of wine
- 39. c) Germany and Northern France are examples of cool climate regions
- 40. d) All of the above – cool climate wines are generally high in acid, low in alcohol, white, and refreshing
- 41. c) Australia, Central Spain, and Southern France are considered hot climate regions
- 42. a) True – hot climate wines tend to be red, high in alcohol, and rich in flavour
- 43. b) Hot climates produce mainly red wines because black grapes need more time to ripen
- 44. b) False – Chardonnay from cool climates tend to be high in acidity with flavours of green apple and citrus
- 45. a) True – Cool climate wines are typically lower in alcohol

**Principal Grape Varieties**

- 46. d) Sauvignon Blanc is typically dry, intensely fruity, light to medium body with refreshingly high acidity and aromas of green fruits and herbaceous notes
- 47. d) Sancerre is a wine made from Sauvignon Blanc
- 48. c) Petrol and dried apricots are associated with aged Riesling
- 49. a) Merlot is often blended with Cabernet Sauvignon in Bordeaux
- 50. c) Chile and St. Emilion produce good examples of Merlot-based wines
- 51. b) False – Pinot Noir produces wines of red fruit character (strawberry, raspberry, red cherry)
- 52. d) Syrah/Shiraz is deeply coloured, rich, powerful, peppery, and has the ability to age
- 53. b) Germany is most famous for Riesling wines
- 54. d) Syrah/Shiraz is used in Hermitage
- 55. c) Riesling can be described as having floral aromas
- 56. a) Cabernet Sauvignon can be described as having blackcurrant aromas
- 57. c) Chardonnay and Pinot Noir are used to make Champagne
- 58. a) Cabernet Sauvignon and Merlot are used to make Bordeaux

**Other Popular Wines**

- 59. b) False – Pinot Grigio is a light-bodied white wine from Italy
- 60. a) True – Soave is a light-bodied wine from Italy with flavours of citrus and apple
- 61. a) Sauternes is in Bordeaux
- 62. d) Rioja is in Spain
- 63. b) Cava is a popular sparkling wine from Spain



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64. b) False – Châteauneuf-du-Pape is a full-bodied red wine with red fruit and spicy flavours

**How Wine is Made**

65. c) Grapes are harvested in the autumn

66. d) Colour and tannins are extracted from skin contact during fermentation

67. a) Less time is spent in contact with the skins when making rosé wines

68. a) True – Tannic red wines mature further in bottles

**Wine Tasting**

69. a) Damp cardboard or vinegar smells would indicate a wine is faulty

70. c) Wet leaves and mushrooms indicate the wine has been matured in bottle

71. a) Drawing in air helps release the flavours and aromas of the wine

**Storing and Serving Wine**

72. c) Wines with corks should be stored on their side, not upright

73. a) Beaujolais may be served slightly chilled

74. a) Cava should be served at 6 – 10°C

75. b) Oaked Chardonnay should be served at 10 - 13°C

76. a) Côte-Rotie is best served in large-sized glassware as it is a red wine

77. c) Small-sized glassware emphasizes the fruit rather than the high alcohol of a Port

78. a) True – turn the bottle and not the cork when opening sparkling wine

79. d) 6 x 125ml glasses can be poured from a 75cl (750ml) standard bottle of wine

80. b) False – A blanket system has a gas heavier than oxygen that forms a protective layer between the wine and air

**Social and Professional Responsibility**

81. a) BAC – Blood Alcohol Concentration

82. a) True – stomach ulcers can be the result of excessive alcohol consumption

83. b) The World Health Organization recommends for women 2 units of alcohol as responsible consumption

84. a) True – LDA = Legal Drinking Age

**Food and Wine Matching**

85. b) False – Umami increases the perception of bitterness in a wine

86. d) Mushrooms are high in umami

87. a) A wine should be sweeter than the dessert

88. b) False – Acidity in food decreases the perception of acidity in wine

89. a) True – Sweetness in food decreases the perception of body in wine

90. a) True – Salt can counteract the effects of umami on a wine



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91. a) True – Salt decreases the perception of acidity in a wine
92. a) True – An oaked, highly tannic red is considered a high-risk wine
93. a) True – Chile heat decreases the perception of sweetness in a wine
94. b) An off-dry wine is considered to be a low-risk wine
95. b) False - A person's personal preferences should be taken into consideration when matching food with wine
96. c) Simple flavours are not considered to be a high risk element in a wine
97. a) True – Simple, unoaked wines can match with intensely flavoured dishes like curry
98. d) Sauternes matches best with blue cheese
99. b) Pinot Grigio best matches with a light salad with vinaigrette dressing
100. b) False – High acid wines match well with fatty or oily foods



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**Notes**