



**FINE VINTAGE LTD**  
BY JAMES CLUER MW

The following questions have been extracted from the WSET Level 2 book, "Wine: Looking Behind the Label,"  
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**FINE VINTAGE LEVEL 2 PRACTICE EXAM QUESTIONS**

**Section 1: Wine and the Consumer**

**Chapter 1 – Tasting and Evaluating Wine**

- 1) Which of the following conditions allows for the best impression of a wine?
  - a) A room that has been cleaned with bleach;
  - b) A room that allows natural light;
  - c) A palate that has been freshly brushed with toothpaste;
  - d) A palate after a cup of coffee.
  
- 2) Which of the following is the most common colour for red wines?
  - a) Purple
  - b) Ruby
  - c) Garnet
  - d) Tawny
  
- 3) Which of the following is the most common colour for white wines?
  - a) Lemon
  - b) Gold
  - c) Amber
  - d) Brown
  
- 4) Which of the following colours best describes a red wine with some age?
  - a) Ruby
  - b) Garnet
  - c) Purple
  - d) Gold
  
- 5) If the pigmentation of a wine reaches from the core to the rim, it should be described as:
  - a) Pale
  - b) Medium
  - c) Deep
  - d) Pronounced
  
- 6) Oak and malolactic conversion aromas are considered:
  - a) Primary Aromas
  - b) Secondary Aromas
  - c) Tertiary Aromas
  - d) Faulted Aromas



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- 7) A fortified wine such as Fino Sherry with 15% alcohol is described as having:
- a) Low alcohol
  - b) Medium alcohol
  - c) High alcohol
- 8) Which structural component is the main factor that contributes to body in a wine?
- a) Sugar
  - b) Acidity
  - c) Tannins
  - d) Alcohol
- 9) Which factor is important for balance in wine with sugar?
- a) Acidity
  - b) Alcohol
  - c) Flavour characteristics
  - d) Tannins
- 10) A wine should meet how many positive criteria to qualify as acceptable?
- a) One
  - b) Two
  - c) Three
  - d) None – there are problems on all criteria

**Chapter 2 – Pairing Wine with Food**

- 11) Which of the following is true about Sweetness in food when pairing with wine?
- a) It makes a wine seem more acidic
  - b) It makes a wine seem more bitter
  - c) It makes seem less fruity
  - d) All of the above
- 12) Which of the following is true about Umami in food when pairing with wine?
- a) It makes a wine seem more bitter
  - b) It makes a wine seem less acidic
  - c) It makes a wine seem sweeter
  - d) None of the above
- 13) Salt can enhance the flavour in wine.
- a) True
  - b) False



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- 14) Acidity in food can make a wine seem:
- a) Drier
  - b) Less acidic
  - c) Less fruity
  - d) More bitter
- 15) Which statement is true about flavour intensity in food and wine pairing?
- a) The flavour intensity of the food should be higher than the flavour intensity of the wine
  - b) The flavour intensity of the wine should be higher than the flavour intensity of the food
  - c) The food and wine should have equal flavour intensities
  - d) None of the above
- 16) Which of the following pairings is correct?
- a) Salt in food decreases Acidity in wine
  - b) Umami in food decreases Alcohol in wine
  - c) Chili Heat in food decreases Bitterness in wine
  - d) Sweetness in food decreases Acidity in wine
- 17) The effect of chili heat is greatest in which wine style?
- a) Wines with higher alcohol
  - b) Wines with lower alcohol
  - c) Wines with residual sugar
  - d) Wines with intense fruity characters
- 18) A person's sensitivities do not play an important role in matching food and wine.
- a) True
  - b) False
- 19) Food has a greater impact on wine than wine has on food.
- a) True
  - b) False
- 20) Acidity in wine makes the palate seem cloying and unrefreshing when paired with fatty/oily foods.
- a) True
  - b) False



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**Chapter 3 – Storage and Service of Wine**

- 21) Which statement is most appropriate for storing wine?
- a) Poor storage can create faulted wines
  - b) Wines mature well in extremes of temperature
  - c) Wines sealed with a screwcap should be stored on its side
  - d) Bright light helps a wine retain its freshness
- 22) Which degree is generally accepted as “room temperature?”
- a) 6°C / 46°F
  - b) 12°C / 50°F
  - c) 18°C / 64°F
  - d) 24°C / 75°F
- 23) Which type of wine is best served in a flute?
- a) Sparkling wine
  - b) Dry red wine
  - c) Dry white wine
  - d) Fortified sweet wine
- 24) Which style of wine could be served at the warmest temperature range?
- a) Still red wine
  - b) Rosé wine
  - c) Sparkling wine
  - d) Sweet wine
- 25) Which of the following wines should be served at the coolest temperature range?
- a) Beaujolais
  - b) Champagne
  - c) Pinot Grigio
  - d) Shiraz
- 26) An ice-bucket will efficiently chill a wine if:
- a) The bucket is filled with ice only
  - b) The bucket is filled with ice and a little water
  - c) The bucket is filled with both parts ice and cold water
  - d) The bucket is filled of mostly water and a little ice



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- 27) When opening a bottle of sparkling wine, one should always:
- a) Hold the cork secure while loosening the cage
  - b) Hold the bottle at an angle
  - c) Turn the bottle, not the cork
  - d) All of the above
- 28) When decanting an aged red wine, why should it be held near a light source?
- a) It helps prevent the sediments from being agitated
  - b) It helps bring the wine up to room temperature
  - c) It helps with seeing when sediments collect in the neck
  - d) None of the above
- 29) Aromas of damp cardboard and muted fruit flavours is indicative of:
- a) A wine that has been in contact with a cork contaminated with TCA
  - b) A wine that has been unintentionally exposed to oxygen by a failed closure
  - c) A wine that has been damaged by exposure to heat or sunlight
  - d) A wine that has thrown sediment from prolonged aging in bottle
- 30) A blanket system:
- a) Chills a wine to proper serving temperature
  - b) Adds a layer of gas to protect remaining wine from oxidation
  - c) Is a decanting method that efficiently allows a wine to breathe
  - d) None of the above

**Section 2 – Factors Affecting Wine Style and Quality**  
**Chapter 4 – Grape Growing & Labeling Terms**

- 31) Which of the following pairs are found in the pulp of a grape?
- a) Carbon dioxide and alcohol
  - b) Colour and tannin
  - c) Seeds and stems
  - d) Sugar and acid
- 32) Most wine grapes belong to which species of vine?
- a) African
  - b) Asian
  - c) European
  - d) North American



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- 33) Which environmental factor generates energy in the vine to produce sugars to grow and ripen grapes?
- a) Carbon dioxide
  - b) Nutrients
  - c) Sunlight
  - d) Water
- 34) Which is the correct order for grape formation and ripening?
- a) Flowering, Fruit Set, Véraison, Ripening
  - b) Ripening, Véraison, Fruit Set, Flowering
  - c) Fruit Set, Flowering, Ripening, Véraison
  - d) Véraison, Ripening, Flowering, Fruit Set
- 35) Which of the following occurs during Véraison?
- a) Flowers are pollinated and turn into newly formed grapes
  - b) Grapes change colour from dark green to golden or reddish-purple
  - c) Grapes swell with water and sugars
  - d) Grapes develop tannins and flavours
- 36) An example of a grape that performs better in a warm climate but not in a cool climate is:
- a) Chardonnay
  - b) Grenache
  - c) Pinot Noir
  - d) Sauvignon Blanc
- 37) Warm ocean currents play a significant climatic role in:
- a) California
  - b) Chile
  - c) Northern Europe
  - d) South Africa
- 38) A wine region with an average growing season temperature of 17°C / 63°F is considered to have a:
- a) Cold Climate
  - b) Cool Climate
  - c) Moderate Climate
  - d) Warm Climate
- 39) In climates further from the equator, vineyards can maximise sunlight exposure by:
- a) Planting grapes on flat, easily accessible land
  - b) Planting grapes on slopes that receive ample shade
  - c) Planting grapes on slopes facing rivers
  - d) Planting grapes on cool soils with no stones



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- 40) Which environmental factor best creates sunny summers and dry autumns that can extend the growing season?
- a) Bodies of water
  - b) Cloud cover
  - c) Mountains
  - d) Soils
- 41) Most of the world's vineyards are found between which degrees of latitude?
- a) 10 to 30
  - b) 20 to 40
  - c) 30 to 50
  - d) 40 to 60
- 42) Which weather-related issue can result in wines that are too high in acidity?
- a) Cooler than usual vintages
  - b) Frost
  - c) Hail
  - d) High levels of rain
- 43) Which of the following is a challenge in the spring that can reduce the crop for the year?
- a) Drought
  - b) Frost
  - c) Hail
  - d) Hotter than usual temperatures
- 44) Which of the following would be used in high levels of moisture?
- a) Fungicides
  - b) Herbicides
  - c) Pesticides
  - d) All of the above
- 45) The challenge of lower yields is:
- a) Commercial viability
  - b) Diluted flavours
  - c) Lower sugar levels
  - d) Shriveled grapes that develop raisin-like flavours
- 46) An example of a pest or disease that is beneficial to grapes is:
- a) Birds
  - b) Pierce's Disease
  - c) Mildew
  - d) Botrytis Cinerea



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- 47) Grapes harvested later in the ripening process will have:
- a) Higher acidity, lower sugars
  - b) Higher sugars, lower acidity
  - c) Higher sugars and acidity
  - d) Lower acidity and sugars
- 48) *Vendanges tardives* indicates a wine made from:
- a) Grapes that have been picked later in the harvest season
  - b) Grapes that have been affected by botrytis
  - c) Grapes that have been left to freeze on the vine
  - d) Grapes that have been harvested from old vines
- 49) An example of a PDO-level wine in Europe is:
- a) Indicazione Geografica Tipica
  - b) Qualitätswein
  - c) Vin de Pays
  - d) Vino de la Tierra
- 50) The acronym AOC refers to a PDO-wine from which country?
- a) France
  - b) Germany
  - c) Italy
  - d) Spain

**Chapter 5 – Winemaking**

- 51) Which process maximizes extraction of liquid from grapes?
- a) Crushing
  - b) Pressing
  - c) Fermentation
  - d) Maceration
- 52) Which combination of factors would most likely increase the cost of a wine?
- a) Steep vineyard, new French oak barrels, natural cork
  - b) Machine-harvest, used American barrels, screwcap
  - c) Hand-harvest, stainless steel, synthetic cork
  - d) High-yield, oak staves, cardboard box





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- 53) Which is the correct typical order for red winemaking?
- a) Pressing, Draining, Fermentation, Maturation
  - b) Fermentation, Draining, Pressing, Maturation
  - c) Draining, Maturation, Pressing, Fermentation
  - d) Maturation, Fermentation, Draining, Pressing
- 54) Which process uses a plunger to extract colour and tannin for red winemaking?
- a) Blending
  - b) Short maceration
  - c) Pumping over
  - d) Punching down
- 55) Which is the correct order for dry white winemaking?
- a) Crushing, Pressing, Fermentation, Maturation
  - b) Fermentation, Maturation, Crushing, Pressing
  - c) Maturation, Crushing, Pressing, Fermentation
  - d) Pressing, Fermentation, Crushing, Maturation
- 56) Short maceration followed by fermentation temperatures of 12°C – 22°C (54°F - 72°F) best describes:
- a) White winemaking
  - b) Rosé winemaking
  - c) Red winemaking
  - d) Sweet winemaking
- 57) In cool vintages:
- a) Acid may be added to the grape juice before fermentation
  - b) Acid may be added to the finished wine after fermentation
  - c) Sugar may be added to the grape juice before fermentation
  - d) Sugar may be added to the finished wine after fermentation
- 58) Which of the following would result in the least cost when adding oak flavours to a wine?
- a) Oak staves
  - b) New French oak
  - c) Previously used barrels
  - d) Barrel fermentation
- 59) Which vessel would lead to maturation with oxygen?
- a) Old oak vats
  - b) Bottles
  - c) Cement tanks
  - d) Stainless steel tanks



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- 60) After which step of the winemaking process is the wine unlikely to improve?
- a) Pressing
  - b) Fermentation
  - c) Maturation
  - d) Packaging

**Section 3 – Grape Varieties & Still Wines**

**Chapter 6 – Pinot Noir**

- 61) Which of the following statements about Pinot Noir is true?
- a) Pinot Noir is widely planted as it adapts easily to a variety of climatic conditions
  - b) Pinot Noir can be enjoyed when it is young
  - c) Pinot Noir produces full-body wines with strong tannins
  - d) Pinot Noir can withstand intense flavours from new oak
- 62) If a climate or vintage is too warm, the flavours of Pinot Noir will:
- a) Be well-suited for several years aging in bottle
  - b) Show unattractive flavours of cooked fruit
  - c) Show subtle flavours of clove and smoke
  - d) Struggle to ripen
- 63) Which labelling term would be the highest-quality from the best vineyards in Burgundy?
- a) Cru
  - b) Grand Cru
  - c) Premier Cru
  - d) Villages
- 64) Which of the following is not a *village* AOC in Burgundy?
- a) Beaune
  - b) Gevrey-Chambertin
  - c) Nuits-Saint-Georges
  - d) Pomerol
- 65) Good examples of Pinot Noir in California are generally not found in:
- a) Carneros
  - b) Santa Barbara
  - c) Sonoma
  - d) Napa



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- 66) A cool region of Australia that produces quality Pinot Noir is:
- a) Barossa Valley
  - b) Hunter Valley
  - c) Clare Valley
  - d) Yarra Valley
- 67) Which region of New Zealand is not famous for its Pinot Noir?
- a) Central Otago
  - b) Hawke's Bay
  - c) Marlborough
  - d) Martinborough
- 68) Which Chilean region produces very good Pinot Noir?
- a) Casablanca Valley
  - b) Central Valley
  - c) Colchagua
  - d) Maipo
- 69) Which region is well known for producing high quality Pinot Noir in South Africa?
- a) Mornington Peninsula
  - b) Oregon
  - c) Stellenbosch
  - d) Walker Bay
- 70) Blending Pinot Noir with other grapes is common practice in:
- a) Burgundy
  - b) Beaujolais
  - c) Champagne
  - d) Hermitage

**Chapter 7 – Zinfandel/Primitivo**

- 71) What type of climate is best suited for Zinfandel/Primitivo?
- a) Cool Climate
  - b) Moderate Climate
  - c) Warm Climate
  - d) All of the above



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72) Which statements about White Zinfandel are true?

- 1) It is a white wine
  - 2) It is medium-sweet
  - 3) It is high alcohol
  - 4) It is typically aged in oak
- 
- a) 2 only
  - b) 2 & 4
  - c) 1, 2, & 4
  - d) All of the above

73) Zinfandel grapes can often raisin on the vine.

- a) True
- b) False

74) Which best describes a red Zinfandel?

<u>Primary Flavour</u>	<u>Alcohol</u>	<u>Body</u>
a) Blackberry	High	Full
b) Pineapple	Medium	Medium
c) Raspberry	Low	Light
d) Red Plum	High	Medium

75) Which Italian region is the source of wines made from Primitivo?

- a) Piemonte
- b) Puglia
- c) Tuscany
- d) Veneto

**Chapter 8 – Riesling**

76) Just-ripe Riesling produces flavours of:

- a) Apple, lime, and lemon
- b) Apricot, mango, and raisins
- c) Asparagus, green bell pepper, and gooseberry
- d) Vanilla, coconut, and hazelnut

77) Naturally high acidity in Riesling means:

- a) It is suitable for late-harvesting when conditions are right
- b) It should be consumed young and does not have potential to develop further
- c) Oak aging is often used to contribute to balance and complexity
- d) None of the above



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- 78) Which of the following terms describes a sterile grape juice that can be added to sweeten some Rieslings?
- a) Prädikatswein
  - b) Qualitätswein
  - c) Süsreserve
  - d) Spätlese
- 79) What is the determining factor for each of the German Prädikatswein levels?
- a) Vineyard site
  - b) Vintage
  - c) Sugar levels
  - d) Price
- 80) In order of least ripe to most ripe, which of the following is correct?
- a) Kabinett, Spätlese, Auslese, Beerenauslese
  - b) Beerenauslese, Auslese, Spätlese, Kabinett
  - c) Auslese, Beerenauslese, Spätlese, Kabinett
  - d) Spätlese, Kabinett, Auslese, Beerenauslese
- 81) Which Prädikatswein translates to English as “late harvest?”
- a) Auslese
  - b) Eiswein
  - c) Halbtrocken
  - d) Spätlese
- 82) Which region typically has lighter-bodied Rieslings that have medium-sweetness?
- a) Mosel
  - b) Rheingau
  - c) Pfalz
  - d) Eden Valley
- 83) Which term refers to a Riesling that is made from selected dried berries?
- a) Halbtrocken
  - b) Kabinett
  - c) Landwein
  - d) Trockenbeerenauslese
- 84) Which pair of regions produces Australia’s signature Rieslings?
- a) Clare Valley and Eden Valley
  - b) Barossa Valley and McLaren Vale
  - c) Yarra Valley and Hunter Valley
  - d) Mornington Peninsula and Margaret River



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- 85) The Vosges Mountains allow Riesling to ripen slowly and gradually in which French region?
- a) Alsace
  - b) Burgundy
  - c) Loire Valley
  - d) Rhône Valley

**Chapter 9 – Chenin Blanc, Sémillon/Semillon, & Furmint**

- 86) Chenin Blanc, Sémillon, and Furmint are often used to produce high-quality:
- a) Sparkling wines made using the traditional method
  - b) Red wines that are often matured in oak
  - c) Sweet wines made from noble rot
  - d) Wines that are fortified after fermentation
- 87) The grape variety used to make a Vouvray is:
- a) Chenin Blanc
  - b) Furmint
  - c) Sémillon
  - d) All of the above
- 88) The style of wine from Vouvray AOC is:
- a) Dry to off-dry
  - b) Medium to Sweet
  - c) Sparkling
  - d) All of the above
- 89) Sauvignon Blanc is typically blended with:
- a) Chenin Blanc
  - b) Sémillon/Semillon
  - c) Furmint
  - d) None of the above
- 90) Which term is an indication of sweetness in a wine from Tokaj?
- a) Beerenauslese
  - b) Classico
  - c) Puttonyos
  - d) Reserva



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- 91) South Africa's most widely planted white grape variety is:
- a) Chenin Blanc
  - b) Furmint
  - c) Semillon
  - d) None of the above
- 92) Which region is not known for its botrytis-affected sweet wines?
- a) Hunter Valley
  - b) Sauternes AOC
  - c) Tokaj
  - d) Vouvray AOC
- 93) A Tokaji wine made from Furmint can be dry.
- a) True
  - b) False
- 94) Sauternes wines are based on which variety?
- a) Chenin Blanc
  - b) Furmint
  - c) Riesling
  - d) Sémillon
- 95) Which best describes a Semillon from the Hunter Valley?

<u>Sweetness</u>	<u>Body</u>	<u>Oak Use</u>
a) Dry	Full	Oak-matured
b) Dry	Light	Unoaked
c) Sweet	Full	Oak-matured
d) Sweet	Medium	Unoaked

**Chapter 10 - Chardonnay**

- 96) Which of the following statements about Chardonnay is *false*?
- a) Chardonnay is always oaked
  - b) Chardonnay is the grape of Chablis
  - c) Chardonnay is grown in a range of climates
  - d) Chardonnay can show a range of primary fruit characters



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97) Which best describes a typical of a warm-climate Chardonnay?

<u>Acidity</u>	<u>Body</u>	<u>Primary Characters</u>
a) High	Light to medium	Apple and lemon
b) Medium	Full	Pineapple and banana
c) Low	Medium	Raspberry and Plum
d) Medium to High	Medium to full	Peach and Melon

98) Which winemaking practice contributes flavours of butter and cream to a Chardonnay?

- a) Malolactic conversion
- b) Lees stirring
- c) Oak barrel maturation
- d) Bottle aging

99) Winemakers can use oak chips to give Chardonnay oak flavours.

- a) True
- b) False

100) Which of the following is not an AOC for Chardonnay?

- a) Bordeaux AOC
- b) Bourgogne AOC
- c) Mâcon AOC
- d) Meursault AOC

101) Which of the following regions would Chardonnay most likely be unoaked?

- a) Chablis AOC
- b) Puligny-Montrachet AOC
- c) Meursault AOC
- d) Pouilly-Fuissé AOC

102) Which region is considered the heart of Burgundian Chardonnay?

- a) Côte de Nuits
- b) Côte de Beaune
- c) Côte-Rôtie
- d) Côtes du Rhône

103) Which region on a label would unlikely be a source of high-volume Chardonnay?

- a) Central Valley
- b) Hawke's Bay
- c) Southeastern Australia
- d) Western Cape





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- 104) Which Californian region would have a warmer climate for Chardonnay?
- a) Carneros
  - b) Napa Valley
  - c) Santa Barbara
  - d) Sonoma
- 105) Which of the following is not an Australian region known for its Chardonnay?
- a) Adelaide Hills
  - b) Margaret River
  - c) Walker Bay
  - d) Yarra Valley

**Chapter 11 – Sauvignon Blanc**

- 106) Which of the following statements about Sauvignon Blanc is *false*?
- a) It is an aromatic varietal
  - b) It is usually high in acidity and light to medium bodied
  - c) It needs a warm climate to show its herbaceous character
  - d) It does not typically benefit from bottle aging
- 107) Which of the following is not an AOC for Sauvignon Blanc in the Loire Valley?
- a) Sancerre AOC
  - b) Pouilly-Fuissé AOC
  - c) Touraine AOC
  - d) Pouilly-Fumé AOC
- 108) Sémillon and Sauvignon Blanc are blended in Bordeaux because:
- a) Sauvignon Blanc lacks acidity, adding Semillon increases aging potential
  - b) Sémillon is an aromatic grape that can help bring flavour to Sauvignon Blanc
  - c) Sauvignon Blanc benefits from additional body brought to the blend by Sémillon
  - d) All of the above
- 109) Which Bordeaux AOC is home to top quality Sauvignon Blanc?
- a) Haut-Médoc AOC
  - b) Margaux AOC
  - c) Pessac-Léognan AOC
  - d) St.-Émilion AOC



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- 110) The classic home for Sauvignon Blanc in New Zealand is found in:
- a) Hawke's Bay
  - b) Marlborough
  - c) Central Otago
  - d) Walker Bay
- 111) New Zealand Sauvignon Blanc can best be described as:
- a) Dry, high acidity, neutral aromas
  - b) Off-dry, high acidity, pungent aromas
  - c) Dry, high acidity, pungent aromas
  - d) Off-dry, low acidity, neutral aromas
- 112) Which pair of regions are known for Sauvignon Blanc in Australia?
- a) Adelaide Hills and Margaret River
  - b) Hunter Valley and Barossa Valley
  - c) Eden Valley and Clare Valley
  - d) Yarra Valley and Mornington Peninsula
- 113) Most of California is not suited to growing fresh, herbaceous Sauvignon Blanc because:
- a) Fogs keep temperatures cool
  - b) Soils are too fertile
  - c) The climate is too warm
  - d) The weather is too dry
- 114) What pair of regions in South Africa are famous for Sauvignon Blanc?
- a) Casablanca Valley and Central Valley
  - b) Constantia and Elgin
  - c) Napa Valley and Sonoma
  - d) Walker Bay and Western Cape
- 115) Argentina is emerging as a significant producer of high-quality Sauvignon Blanc.
- a) True
  - b) False

**Chapter 12 – Pinot Grigio/Pinot Gris**

- 116) Pinot Gris is the same grape variety as Pinot Noir.
- a) True
  - b) False



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117) Which most contributes to the stylistic differences between a Pinot Grigio and a Pinot Gris?

- a) Grape-growing choices
- b) Fermentation choices
- c) Maturation choices
- d) Packaging choices

118) Compared to Pinot Grigio, Pinot Gris is typically:

<u>Acidity</u>	<u>Body</u>	<u>Flavour Complexity</u>
a) Higher	Lighter	More complex
b) Higher	Fuller	Less complex
c) Lower	Lighter	Less complex
d) Lower	Fuller	More complex

119) Pinot Gris is known as Pinot Grigio in:

- a) Germany
- b) Italy
- c) Portugal
- d) Spain

120) Pinot Grigio/Pinot Gris is often fermented and matured in a portion of new oak.

- a) True
- b) False

121) Which pair of regions are known for producing Pinot Grigio in Italy?

- a) Campania and Venetie
- b) Friuli and Veneto
- c) Piemonte and Puglia
- d) Tuscany and Marche

122) Typical aromas and flavours for Pinot Gris in Alsace are:

- a) Lemon, apple, and honey
- b) Peach, mango, and honey
- c) Rose, clove and banana
- d) Strawberry, clove and mushroom

123) Pinot Gris can come from a Premier Cru vineyard in Alsace.

- c) True
- d) False



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- 124) Identify the grape varieties that can be classified as *vendanges tardives* in Alsace.
- 1) Gewurztraminer
  - 2) Pinot Gris
  - 3) Riesling
  - 4) Sémillon
- a) 2 only
  - b) 2 & 4
  - c) 1, 2, & 3
  - d) All of the above

**Chapter 13 – Gewurztraminer, Viognier, & Albariño**

- 125) Gewurztraminer and Viognier are often blended together.
- a) True
  - b) False
- 126) Gewurztraminer is best described as:
- a) Medium-bodied with medium alcohol
  - b) Full-bodied with high alcohol
  - c) Light-bodied with light alcohol
  - d) Any of the above; it depends on the sweetness
- 127) Albariño is the white grape of which region?
- a) Priorat DOCa
  - b) Rías Baixas DO
  - c) Ribera del Duero DO
  - d) Rioja DOCa
- 128) Which AOC is home to the finest examples of Viognier?
- a) Condrieu AOC
  - b) Côte-Rôtie AOC
  - c) Graves AOC
  - d) Touraine AOC
- 129) Dry, full-body, pronounced aromas of peach, apricot, and blossom best describe:
- a) Albariño
  - b) Gewurztraminer
  - c) Pinot Gris
  - d) Viognier



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- 130) The Albariño grape is known for producing which of the following:
- a) Sweet, high-acid, oaked white wines with tropical fruit character
  - b) Light to medium bodied red wines with red fruit character
  - c) Unoaked dry white wines with citrus and stone fruit character
  - d) Simple, medium-sweet unoaked rosé wines with red fruit character

**Chapter 14 – Merlot**

- 131) Merlot is originally from:
- a) Bordeaux
  - b) Burgundy
  - c) Loire Valley
  - d) Rhône Valley
- 132) Riper Merlot from a warmer climate will show primary flavours of:
- a) Blackcurrant and green bell pepper
  - b) Blackberry and black plum
  - c) Green apple and lemon
  - d) Strawberry and black pepper
- 133) When blended together, Merlot brings to Cabernet Sauvignon:
- a) Lower tannin and red-fruit flavours
  - b) Higher tannin and red-fruit flavours
  - c) Lower tannin and dark-fruit flavours
  - d) Higher tannin and dark-fruit flavours
- 134) Merlot typically needs more time to mature in oak and age in bottle than Cabernet Sauvignon.
- a) True
  - b) False
- 135) Which river divides Bordeaux into a Left and Right Bank?
- a) Gironde
  - b) Loire
  - c) Rhine
  - d) Rhône
- 136) Which of the following communes is not on the Left Bank?
- a) Margaux
  - b) Pomerol
  - c) Pessac-Léognan
  - d) Pauillac



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- 137) Which of the following AOCs would be mostly Merlot?
- a) Haut-Médoc AOC
  - b) Graves AOC
  - c) St.-Émilion Grand Cru AOC
  - d) Pessac-Léognan AOC
- 138) Premium California Merlot typically shows light, subtle flavours of vanilla and coconut.
- a) True
  - b) False
- 139) Which Chilean region typically produces medium-bodied Merlots from high yields?
- a) Casablanca Valley
  - b) Central Valley
  - c) Colchagua
  - d) Maipo
- 140) In which Australian region does Merlot play an important role in blends with Cabernet Sauvignon?
- a) Barossa Valley
  - b) Coonawarra
  - c) Margaret River
  - d) Mornington Peninsula

**Chapter 15 – Cabernet Sauvignon**

- 141) The climate of Bordeaux is best described as:
- a) Cool continental
  - b) Moderate maritime
  - c) Warm Mediterranean
  - d) Hot tropical
- 142) Which of the following statements best describes a Cabernet Sauvignon?
- a) High tannin, pronounced aromatics, high acidity
  - b) Medium tannin, medium aromatics, full body
  - c) Soft tannin, medium aromatics, light body
  - d) High tannins, high aromatics, medium acidity
- 143) Which flavour profile best describes a Cabernet Sauvignon?
- a) Strawberry, mushroom, and barnyard
  - b) Black currants, bell pepper, and mint
  - c) Plum, dark cherry, and coffee
  - d) Blackberry, black pepper, and liquorice



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- 144) Which of the following statements about Cabernet Sauvignon is true?
- a) It ripens easily so can be grown in either a cool or warm climate
  - b) It has its classic home on the Right Bank of Bordeaux
  - c) Its high acidity and high tannins enable it to age for a long time
  - d) All of the above
- 145) Which AOC includes the sub region of Pessac-Léognan?
- a) Médoc AOC
  - b) Haut-Médoc AOC
  - c) Graves AOC
  - d) St. Émilion AOC
- 146) Which region has established itself as a source of distinctively minty Cabernet Sauvignon in Australia?
- a) Coonawarra
  - b) Barossa Valley
  - c) Hawke's Bay
  - d) Oakville
- 147) Which of the following statements about Napa Valley Cabernet Sauvignon is false:
- a) It is a powerful wine with high, ripe tannins
  - b) It has pronounced flavours of black fruits and oak
  - c) It is sometimes blended with small amounts of other grape varieties
  - d) It is difficult to ripen in the California climate
- 148) Which Chilean region is not a major source of Cabernet Sauvignon and Merlot?
- a) Casablanca
  - b) Central Valley
  - c) Colchagua
  - d) Maipo
- 149) In which region would Carmenère be blended with Cabernet Sauvignon?
- a) Calistoga
  - b) Colchagua
  - c) Margaret River
  - d) Stellenbosch
- 150) Which term in Bordeaux indicates a high ranking for the best wines of the region?
- a) Château
  - b) Cru Bourgeois
  - c) Cru Classé
  - d) Supérieur



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**Chapter 16 – Syrah/Shiraz**

- 151) Which flavour profile best describes a Syrah?
- a) Strawberry, mushroom, and barnyard
  - b) Black currants, green bell pepper, and cedar
  - c) Red Plum, dark cherry, and coffee
  - d) Blackberry, black pepper, and herbal
- 152) Which of the following would be a good description of a Syrah grape?
- a) Large berries, thin skins, and low acidity
  - b) Small berries, thin skins, and medium acidity
  - c) Small berries, thick skins, and medium acidity
  - d) Large berries, thick skins, and high acidity
- 153) Syrah is used to blend with Grenache to bring:
- a) More colour and softer tannins
  - b) Lighter colour and higher tannins
  - c) More colour and higher tannins
  - d) Light colour and lower tannins
- 154) The classic region for Syrah is:
- a) The Northern Rhône
  - b) The Southern Rhône
  - c) The Left Bank
  - d) The Right Bank
- 155) Among the best appellations for Syrah are:
- a) Chambertin and Montrachet
  - b) Côte-Rôtie and Hermitage
  - c) Margaux and Pauillac
  - d) St.-Émilion and Pomerol
- 156) Why are Syrah grapes hand-harvested in the Rhône Valley?
- a) Grapes are harvested from old vines
  - b) Noble rot only affects some of the grapes
  - c) Vines are planted in gravel soils
  - d) Vineyards are planted on steep slopes
- 157) Which Australian region has a cloudy climate that results in medium-bodied Shiraz?
- a) Barossa Valley
  - b) Clare Valley
  - c) Hunter Valley
  - d) Yarra Valley





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158) Shiraz is used to produce sparkling wines in Australia.

- a) True
- b) False

**Chapter 17 – Gamay**

159) Which best describes a wine made from Gamay?

<u>Acidity</u>	<u>Tannins</u>	<u>Flavours</u>
a) Low	High	Strawberry and Mint
b) Medium	Medium	Dark Plum and Blackberry
c) Medium to High	Low	Apple and Lemon
d) High	Low to Medium	Red Cherry and Raspberry

160) Which region is famous for producing wines made from Gamay?

- a) Beaujolais
- b) Burgundy
- c) Rhône Valley
- d) Rioja

161) Which of these is a *cru* that produces wines made from Gamay?

- a) Beaune
- b) Fleurie
- c) Hermitage
- d) Minervois

**Chapter 18 – Grenache/Garnacha**

162) Which of the following would be a good description of a Grenache grape?

- a) High sugars, thin skins, and low acidity
- b) Low sugars, thin skins, and medium acidity
- c) Low sugars, thick skins, and medium acidity
- d) High sugars, thick skins, and high acidity

163) Which flavour profile best describes a Grenache?

- a) Strawberry, raspberry, and white pepper
- b) Black currants, bell pepper, and cedar
- c) Plum, dark cherry, and coffee
- d) Blackberry, black pepper, and liquorice



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- 164) Which pair of grape varieties are commonly blended with Grenache?
- a) Cabernet Sauvignon and Merlot
  - b) Gamay and Pinot Noir
  - c) Sangiovese and Primitivo
  - d) Syrah and Tempranillo
- 165) Grenache is often used to produce rosé wines.
- a) True
  - b) False
- 166) Which region would see red wines made mostly from Grenache?
- a) Côtes du Rhône
  - b) Côte de Beaune
  - c) Côte-Rôtie
  - d) Côte de Nuits
- 167) Which of the below is a Grenache-based *cru* in the Southern Rhône?
- a) Châteauneuf-du-Pape AOC
  - b) Condrieu AOC
  - c) Hermitage AOC
  - d) Minervois AOC
- 168) The most powerful expression of Garnacha in Spain is from:
- a) Catalunya DO
  - b) Navarra DO
  - c) Priorat DOCa
  - d) Rioja DOCa
- 169) Which of the following pairs of regions is home to many old vine Grenache?
- a) Barossa Valley and McLaren Vale
  - b) Casablanca Valley and Colchagua
  - c) Central Otago and Hawke's Bay
  - d) Stellenbosch and Walker Bay

**Chapter 19 – Tempranillo**

- 170) Which best describes a wine made from Tempranillo?

<u>Acidity</u>	<u>Tannins</u>	<u>Flavours</u>
a) Low	High	Blackcurrant and Green Bell Pepper
b) Medium	Medium	Red Cherry and Blackberry
c) Medium to High	Low	Peach and Pineapple
d) High	Medium to High	Dark Plum and Black pepper



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- 171) Which term does not appear on a Spanish label?
- a) Classico
  - b) Gran Reserva
  - c) Reserva
  - d) None of the above
- 172) Which region is the most famous for Tempranillo-based wines in Spain?
- a) Catalunya DO
  - b) Priorat DOCa
  - c) Rías Baixas DO
  - d) Rioja DOCa
- 173) In Spain, the term Crianza indicates a wine that will show the most pronounced tertiary aromas.
- a) True
  - b) False
- 174) In which region is Tempranillo very full-bodied and have dark fruit character?
- a) Rías Baixas DO
  - b) Ribera del Duero DO
  - c) Rioja DOCa
  - d) All of the above
- 175) Which is the correct order for aging minimums in Spain from shortest to longest?
- a) Crianza, Joven, Gran Reserva, Reserva
  - b) Gran Reserva, Reserva, Crianza, Joven
  - c) Joven, Crianza, Reserva, Gran Reserva
  - d) Reserva, Gran Reserva, Joven, Crianza

**Chapter 20 – Carmenère, Malbec, & Pinotage**

- 176) A black grape unique in South Africa is:
- a) Barbera
  - b) Carmenère
  - c) Malbec
  - d) Pinotage
- 177) Which variety native to southwest France is the most important black grape variety in Argentina?
- a) Carmenère
  - b) Grenache
  - c) Malbec
  - d) Pinotage



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- 178) Which variety native to Bordeaux is widely grown in Chile?
- a) Carmenère
  - b) Malbec
  - c) Pinotage
  - d) Sémillon
- 179) Deeply coloured, high tannins, full body, and flavours of blackberry and eucalyptus best describes a:
- a) Carmenère
  - b) Malbec
  - c) Nebbiolo
  - d) Pinotage
- 180) Pinotage is sometimes blended with Cabernet Sauvignon and Merlot to create:
- a) Amarone della Valpolicella
  - b) Cape Blends
  - c) Côtes du Rhône-Villages
  - d) Méthode Cap Classique
- 181) Malbec is commonly blended with Garnacha in Mendoza.
- a) True
  - b) False

**Chapter 21 – Cortese, Garganega, Verdicchio, & Fiano**

- 182) The grape of Soave is:
- a) Cortese
  - b) Fiano
  - c) Garganega
  - d) Verdicchio
- 183) Gavi DOCG is located in which part of Italy?
- a) Campania
  - b) Marche
  - c) Piemonte
  - d) Veneto
- 184) The main grape of Gavi DOCG is:
- a) Cortese
  - b) Fiano
  - c) Garganega
  - d) Verdicchio



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- 185) Typical aromas and flavours of Fiano include:
- a) Blossom, pear, and vanilla
  - b) Lemon, fennel, and apple
  - c) Peach, melon, and mango
  - d) Strawberry, raspberry, and red cherry
- 186) An important DOC in the Marche region is \_\_\_\_\_ dei Castello di Jesi.
- a) Cortese
  - b) Garganega
  - c) Fiano
  - d) Verdicchio
- 187) Soave wines are always white and can be either dry or sweet.
- a) True
  - b) False
- 188) Which Italian white variety typically has the fuller body and lower acidity?
- a) Cortese
  - b) Garganega
  - c) Fiano
  - d) Verdicchio

**Chapter 22 – Nebbiolo, Barbera, & Corvina**

- 189) Which of the below is not a red wine from Piemonte?
- a) Brunello di Montalcino DOCG
  - b) Barolo DOCG
  - c) Barbera d'Asti DOCG
  - d) Barbaresco DOCG
- 190) Which grape is used to make Barolo DOCG?
- a) Barbera
  - b) Corvina
  - c) Nebbiolo
  - d) Sangiovese
- 191) High acidity, high tannins, with red-fruit, dried herbs, and floral aromas best describes a:
- a) Barbera
  - b) Corvina
  - c) Nebbiolo
  - d) Montepulciano



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- 192) A wine from Barbera d'Asti DOCG makes similarly powerful wines as a Barolo DOCG.
- a) True
  - b) False
- 193) Which is the main grape of a Valpolicella blend?
- a) Barbera
  - b) Corvina
  - c) Garganega
  - d) Nebbiolo
- 194) Which pair of wines are made using the *appassimento* method?
- a) Amarone della Valpolicella DOCG & Valpolicella Classico DOC
  - b) Recioto della Valpolicella DOCG & Amarone della Valpolicella DOCG
  - c) Valpolicella DOC & Valpolicella Classico DOC
  - d) Valpolicella Classico DOC & Recioto della Valpolicella DOCG
- 195) In which region is Corvina most important?
- a) Abruzzo
  - b) Piemonte
  - c) Tuscany
  - d) Veneto
- 196) The *appassimento* method creates sweet wines by:
- a) Botrytis fungus developing on the skins
  - b) Harvesting grapes later in the season
  - c) Freezing the grapes on the vines
  - d) Drying the grapes after the harvest
- 197) Wines made from Barbera are typically more enjoyable at a younger stage than Nebbiolo.
- a) True
  - b) False
- 198) Which best describes an Amarone della Valpolicella?
- | <u>Sweetness</u> | <u>Body</u> | <u>Alcohol</u> | <u>Tannins</u> |
|------------------|-------------|----------------|----------------|
| a) Dry           | Full        | High           | High           |
| b) Off-dry       | Medium      | Medium         | Medium         |
| c) Medium        | Light       | Low            | Low            |
| d) Sweet         | Full        | Medium         | Medium         |



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**Chapter 23 – Sangiovese & Montepulciano**

199) The term *Classico* on an Italian label indicates:

- a) The wine is made from Sangiovese
- b) The wine comes from a historic centre of a wine region
- c) The wine has been aged for a minimum set number of months
- d) Both the grape variety and the wine region

200) The term *riserva* on an Italian wine label indicates:

- a) The wine has been aged for a set number of months
- b) The wine is of a lower minimum alcohol
- c) The wine is from the best vineyards
- d) None of the above; it has no legal implications

201) Chianti is dominated by which grape variety?

- a) Corvina
- b) Montepulciano
- c) Nebbiolo
- d) Sangiovese

202) Which of these wines is not made with Sangiovese?

- a) Chianti Classico
- b) Brunello di Montalcino
- c) Montepulciano d’Abruzzo
- d) None of the above

203) Which of the following best describes a wine made from Sangiovese?

- | <u>Acidity</u>    | <u>Tannins</u> | <u>Aromas</u>            |
|-------------------|----------------|--------------------------|
| a) Low            | Low            | Red Cherry, Red Plum     |
| b) Medium         | Medium         | Black Cherry, Black Plum |
| c) Medium to High | Medium         | Peach, Pineapple         |
| d) High           | High           | Red Cherry, Dried Herbs  |

204) Which of the following is not a wine made from Sangiovese?

- a) Chianti DOCG
- b) Chianti Classico DOCG
- c) Chianti Classico Riserva DOCG
- d) Recioto di Chianti DOCG

205) Montepulciano d’Abruzzo is a simple, fruity white wine from Abruzzo.

- a) True
- b) False



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**Section 4: Other Styles of Wine**

**Chapter 24 – Sparkling Wines**

- 206) Broadly speaking, two categories of sparkling wine are:
- a) Barrel-fermented and Tank-fermented
  - b) Barrel-fermented and Bottle-fermented
  - c) Bottle-fermented and Tank-fermented
  - d) Bottle-fermented and Malolactic-fermented
- 207) Generally speaking, how much will the alcohol of a base wine increase during second fermentation?
- a) 1 – 2%
  - b) 4 - 6%
  - c) 10 - 12%
  - d) 15 – 20%
- 208) Stopping fermentation by filtering out the yeast results in a sparkling wine that is:
- a) Sweet with low alcohol
  - b) Sweet with high alcohol
  - c) Dry with low alcohol
  - d) Dry with high alcohol
- 209) Which style of sparkling wine is not a tank-method sparkling wine?
- a) Asti
  - b) Cava
  - c) Prosecco
  - d) None of the above
- 210) Glera forms the base to which sparkling wine?
- a) Asti
  - b) Cava
  - c) Méthode Cap Classique
  - d) Prosecco
- 211) Sweet, fruity, and light-bodied best describes which sparkling wine?
- a) Asti
  - b) Brut Champagne
  - c) Cava
  - d) All of the above





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- 212) Which factor adds bready complexity to a bottle-fermented sparkling wine?
- Aging wines in oak barrels
  - Extended contact with dead yeast cells
  - Adding a mixture of sugar and yeasts
  - Adding a mixture of sugar and wine
- 213) What is the correct order for the production of a bottle-fermented sparkling wine?
- Second-fermentation, yeast autolysis, disgorgement, dosage
  - Dosage, second-fermentation, yeast autolysis, disgorgement
  - Second-fermentation, disgorgement, dosage, yeast autolysis
  - Yeast autolysis, disgorgement, second-fermentation, dosage
- 214) What is added to a base wine to inaugurate a second-fermentation in a bottle-fermented sparkling wine?
- Alcohol
  - Sugar
  - Wine
  - Yeast
- 3 only
  - 2 & 4
  - 1, 2, & 4
  - All of the above
- 215) Biscuity, bready flavours in a bottle-fermented sparkling wine are described as:
- Frizzante
  - Autolytic
  - Dosage
  - Remuage
- 216) "Riddling" refers to which part of the traditional method of making sparkling wine?
- Adding sugar and yeast to start a second-fermentation
  - Aging sparkling wines on their lees
  - Turning the bottles to collect yeast cells at the neck
  - Removing dead yeast cells and topping up with a sugar and wine mixture
- 217) The purpose for disgorging a bottle-fermented wine is to:
- Add carbon-dioxide to the wine
  - Add extra levels of alcohol to the wine
  - Remove dead yeast cells
  - Remove surplus wine



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- 218) Which term refers to an automated system for riddling?
- a) *Dosage*
  - b) *Gyropalette*
  - c) *Liqueur d'expédition*
  - d) *Méthode traditionnelle*
- 219) Base wines for sparkling wine are usually a blend from different:
- a) Grape varieties
  - b) Villages
  - c) Vineyards
  - d) All of the above
- 220) The term 'brut' refers to a sparkling wine that is:
- a) A blend of different vintages
  - b) Lightly-sparkling
  - c) Dry
  - d) Medium-sweet
- 221) Which of the following is not a traditional method sparkling wine?
- a) Cava
  - b) Champagne
  - c) Méthode Cap Classique
  - d) Prosecco
- 222) Which of the following is not a grape of Champagne?
- a) Chardonnay
  - b) Pinot Gris
  - c) Pinot Meunier
  - d) Pinot Noir
- 223) Due to the very cool climate, most base wines in Champagne are:
- a) Low alcohol and high acidity
  - b) Low acidity and high alcohol
  - c) Low alcohol and low acidity
  - d) High alcohol and high acidity
- 224) What is the minimum legal period for aging Champagne on its lees?
- a) 6 months
  - b) 12 months
  - c) 24 months
  - d) 36 months



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- 225) A Vintage Champagne is a blend of grapes harvested in different years.
- a) True
  - b) False
- 226) A sparkling wine labelled as Demi-sec is dryer than one labelled as Brut.
- a) True
  - b) False
- 227) Cava refers to:
- a) A tank-fermented sparkling wine from Italy
  - b) A tank-fermented sparkling wine from Spain
  - c) A bottle-fermented sparkling wine from Italy
  - d) A bottle-fermented sparkling wine from Spain
- 228) Which pair of French grapes are occasionally used in the production of Cava?
- a) Chardonnay and Pinot Noir
  - b) Chenin Blanc and Sémillon
  - c) Gewurztraminer and Viognier
  - d) Cabernet Sauvignon and Merlot
- 229) Which grape variety is often used with Champagne varieties in South Africa?
- a) Chenin Blanc
  - b) Pinot Gris
  - c) Sauvignon Blanc
  - d) Semillon
- 230) Which grape variety is popular in tank-fermented sparkling wines in such regions as California and Australia?
- a) Chardonnay
  - b) Chenin Blanc
  - c) Muscat
  - d) Pinot Noir



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**Chapter 25 – Sherry & Port**

- 231) Identify the factors that Sherry and Port share in common.
- 1) They are both fortified
  - 2) They are both from Spain
  - 3) They are both always sweet
  - 4) They are both always red
- a) 1 only
  - b) 1 & 3
  - c) 1, 2, & 4
  - d) All of the above
- 232) What is the name of the Spanish region that produces Sherry?
- a) Catalunya
  - b) Douro Valley
  - c) Jerez de la Frontera
  - d) Rioja
- 233) Which of the following best describes the sweetness level of Sherry?
- a) Dry
  - b) Medium
  - c) Sweet
  - d) All of the above
- 234) The local white grape responsible for Sherry production is:
- a) Albariño
  - b) Flor
  - c) Palomino
  - d) Tempranillo
- 235) What is the name of the aging technique responsible for producing Sherry?
- a) Gran Reserva
  - b) Malolactic Conversion
  - c) Solera System
  - d) Traditional Method
- 236) Which style of sherry is does not show oxidative characters of walnuts and caramel?
- a) Amontillado
  - b) Cream
  - c) Fino
  - d) Oloroso



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- 237) What role does *flor* play in Sherry?
- a) It is a type of white, chalky soil unique to the region
  - b) It is a type of grape that is neutral in flavour
  - c) It is an aging process that allows for blending from many different vintages
  - d) It is a type of yeast that forms a protective layer on the wine
- 238) Which of the following styles of Sherry is dry?
- a) Pale Cream
  - b) Medium
  - c) PX
  - d) None of the above
- 239) Which style of Sherry is refortified to 17% partway through the aging process?
- a) Amontillado
  - b) Fino
  - c) Pale Cream
  - d) Pedro Ximénez
- 240) Which style of Sherry is both the name of a grape and a sweet, sun-dried wine?
- a) Amontillado
  - b) Oloroso
  - c) Palomino
  - d) Pedro Ximénez
- 241) How does Port become a sweet wine?
- a) Fermentation is halted with the addition of alcohol
  - b) Noble rot affects ripe grapes on the vines
  - c) Red grapes are dried on straw mats to concentrate sugars
  - d) Unfermented grape juice is added to the final wine
- 242) Which style of Port is the most basic red?
- a) LBV
  - b) Tawny
  - c) Ruby
  - d) Vintage
- 243) Which style of Port will have oxidative characters of walnut and caramel?
- a) Reserve Ruby
  - b) Vintage
  - c) LBV
  - d) Tawny



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- 244) Which style of Port is from a single year?
- a) 20-Year Tawny
  - b) LBV
  - c) Ruby
  - d) Reserve Ruby
- 245) Vintage Port is only produced in exceptional years.
- a) True
  - b) False
- 246) A 20-Year Tawny indicates a wine that:
- a) Has matured in a Solera for an average of 20 years
  - b) Has matured in barrels for an average of 20 years
  - c) Is made from grapes harvested at least 20 years ago
  - d) Has the potential to age for 20 years
- 247) Port is a sweet fortified wine from:
- a) Jerez de la Frontera in Spain
  - b) Northeastern Italy
  - c) The Southern Rhône in France
  - d) The Upper Douro in Portugal
- 248) Which style of Port *must* be decanted?
- a) Reserve Ruby
  - b) Vintage
  - c) LBV
  - d) 40-year Tawny
- 249) Which of the following is not typical of Tawny Ports?
- a) The wine is aged in small barrels
  - b) The wine has oxidative characters
  - c) The wine comes from a single declared vintage
  - d) The wine is tawny in colour
- 250) Port is sweetened with the addition of sweet wines made by sun-drying.
- a) True
  - b) False



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**FINE VINTAGE LEVEL 2 PRACTICE EXAM ANSWERS**

**Section 1: Wine and the Consumer**

**Chapter 1 – Tasting and Evaluating Wine**

- 1) Which of the following conditions allows for the best impression of a wine?  
b) A room that allows natural light
- 2) Which of the following is the most common colour for red wines?  
b) Ruby
- 3) Which of the following is the most common colour for white wines?  
a) Lemon
- 4) Which of the following colours best describes a red wine with some age?  
b) Garnet
- 5) If the pigmentation of a wine reaches from the core to the rim, it should be described as:  
c) Deep
- 6) Oak and malolactic conversion aromas are considered:  
b) Secondary Aromas
- 7) A fortified wine such as Fino Sherry with 15% alcohol is described as having:  
a) Low alcohol
- 8) Which structural component is the main factor that contributes to body in a wine?  
d) Alcohol
- 9) Which factor is important for balance in wine with sugar?  
a) Acidity
- 10) A wine should meet how many positive criteria to qualify as acceptable?  
a) One

**Chapter 2 – Pairing Wine with Food**

- 11) Which of the following is true about Sweetness in food when pairing with wine?  
d) All of the above
- 12) Which of the following is true about Umami in food when pairing with wine?  
a) It makes a wine seem more bitter



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- 13) Salt can enhance the flavour in wine.  
a) True
- 14) Acidity in food can make a wine seem:  
b) Less acidic
- 15) Which statement is true about flavour intensity in food and wine pairing?  
c) The food and wine should have equal flavour intensities
- 16) Which of the following pairings is correct?  
a) Salt in food decreases Acidity in wine
- 17) The effect of chili heat is greatest in which wine style?  
a) Wines with higher alcohol
- 18) A person's sensitivities do not play an important role in matching food and wine.  
b) False
- 19) Food has a greater impact on wine than wine has on food.  
a) True
- 20) Acidity in wine makes the palate seem cloying and unrefreshing when paired with fatty/oily foods.  
b) False

**Chapter 3 – Storage and Service of Wine**

- 21) Which statement is most appropriate for storing wine?  
a) Poor storage can create faulted wines
- 22) Which degree is generally accepted as "room temperature?"  
c) 18°C / 64°F
- 23) Which type of wine is best served in a flute?  
a) Sparkling wine
- 24) Which style of wine could be served at the warmest temperature range?  
a) Still red wine
- 25) Which of the following red wines should be served at the coolest temperature range?  
b) Champagne





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- 26) An ice-bucket will efficiently chill a wine if:
- c) The bucket is filled with both parts ice and cold water
- 27) When opening a bottle of sparkling wine, one should always:
- d) All of the above
- 28) When decanting an aged red wine, why should it be held near a light source?
- c) It helps with seeing when sediments collect in the neck
- 29) Aromas of damp cardboard and muted fruit flavours is indicative of:
- a) A wine that has been in contact with a cork contaminated with TCA
- 30) A blanket system:
- b) Adds a layer of gas to protect remaining wine from oxidation

**Section 2 – Factors Affecting Wine Style and Quality**

**Chapter 4 – Grape Growing & Labeling Terms**

- 31) Which of the following pairs are found in the pulp of a grape?
- d) Sugar and acid
- 32) Most wine grapes belong to which species of vine?
- c) European
- 33) Which environmental factor generates energy in the vine to produce sugars to grow and ripen grapes?
- c) Sunlight
- 34) Which is the correct order for grape formation and ripening?
- a) Flowering, Fruit Set, Véraison, Ripening
- 35) Which of the following occurs during Véraison?
- b) Grapes change colour from dark green to golden or reddish-purple
- 36) An example of a grape that performs better in a warm climate but not in a cool climate is:
- b) Grenache
- 37) Warm ocean currents play a significant climatic role in:
- c) Northern Europe
- 38) A wine region with an average growing season temperature of 17°C / 63°F is considered to have a:
- c) Moderate Climate



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- 39) In climates further from the equator, vineyards can maximise sunlight exposure by:  
c) Planting grapes on slopes facing rivers
- 40) Which environmental factor best creates sunny summers and dry autumns that can extend the growing season?  
c) Mountains
- 41) Most of the world's vineyards are found between which degrees of latitude?  
c) 30 to 50
- 42) Which weather-related issue can result in wines that are too high in acidity?  
a) Cooler than usual vintages
- 43) Which of the following is a challenge in the spring that can reduce the crop for the year?  
b) Frost
- 44) Which of the following would be used in high levels of moisture?  
a) Fungicides
- 45) The challenge of lower yields is:  
a) Commercial viability
- 46) An example of a pest or disease that is beneficial to grapes is:  
d) Botrytis Cinerea
- 47) Grapes harvested later in the ripening process will have:  
b) Higher sugars, lower acidity
- 48) *Vendanges tardives* indicates a wine made from:  
a) Grapes that have been picked later in the harvest season
- 49) An example of a PDO-level wine in Europe is:  
b) Qualitätswein
- 50) The acronym AOC refers to a PDO-wine from which country?  
a) France

**Chapter 5 – Winemaking**

- 51) Which process maximizes extraction of liquid from grapes?  
b) Pressing



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- 52) Which combination of factors would most likely increase the cost of a wine?  
a) Steep vineyard, new French oak barrels, natural cork
- 53) Which is the correct typical order for red winemaking?  
b) Fermentation, Draining, Pressing, Maturation
- 54) Which process uses a plunger to extract colour and tannin for red winemaking?  
d) Punching down
- 55) Which is the correct order for dry white winemaking?  
a) Crushing, Pressing, Fermentation, Maturation
- 56) Short maceration followed by fermentation temperatures of 12°C – 22°C (54°F - 72°F) best describes:  
b) Rosé winemaking
- 57) In cool vintages:  
c) Sugar may be added to the grape juice before fermentation
- 58) Which of the following would result in the least cost when adding oak flavours to a wine?  
a) Oak staves
- 59) Which vessel would lead to maturation with oxygen?  
a) Old oak vats
- 60) After which step of the winemaking process is the wine unlikely to improve?  
d) Packaging

**Section 3 – Grape Varieties & Still Wines**  
**Chapter 6 – Pinot Noir**

- 61) Which of the following statements about Pinot Noir is true?  
b) Pinot Noir can be enjoyed when it is young
- 62) If a climate or vintage is too warm, the flavours of Pinot Noir will:  
b) Show unattractive flavours of cooked fruit
- 63) Which labelling term would be the highest-quality from the best vineyards in Burgundy?  
b) Grand Cru
- 64) Which of the following is not a *village* AOC in Burgundy?  
d) Pomerol



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- 65) Good examples of Pinot Noir in California are generally not found in:  
d) Napa
- 66) A cool region of Australia that produces quality Pinot Noir is:  
d) Yarra Valley
- 67) Which region of New Zealand is not famous for its Pinot Noir?  
b) Hawke's Bay
- 68) Which Chilean region produces very good Pinot Noir?  
a) Casablanca Valley
- 69) Which region is well known for producing high quality Pinot Noir in South Africa?  
d) Walker Bay
- 70) Blending Pinot Noir with other grapes is common practice in:  
c) Champagne

**Chapter 7 – Zinfandel/Primitivo**

- 71) What type of climate is best suited for Zinfandel/Primitivo?  
c) Warm Climate
- 72) Which statements about White Zinfandel are true?  
a) 2 only (It is medium-sweet)
- 73) Zinfandel grapes can often be raisin on the vine.  
a) True
- 74) Which best describes a red Zinfandel?
- | <u>Primary Flavour</u> | <u>Alcohol</u> | <u>Body</u> |
|------------------------|----------------|-------------|
| a) Blackberry          | High           | Full        |
- 75) Which Italian region is the source of wines made from Primitivo?  
b) Puglia

**Chapter 8 – Riesling**

- 76) Just-ripe Riesling produces flavours of:  
a) Apple, lime, and lemon



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- 77) Naturally high acidity in Riesling means:  
a) It is suitable for late-harvesting when conditions are right
- 78) Which of the following terms describes a sterile grape juice that can be added to sweeten some Rieslings?  
c) Süsreserve
- 79) What is the determining factor for each of the German Prädikatswein levels?  
c) Sugar levels
- 80) In order of least ripe to most ripe, which of the following is correct?  
a) Kabinett, Spätlese, Auslese, Beerenauslese
- 81) Which Prädikatswein translates to English as “late harvest?”  
d) Spätlese
- 82) Which region typically has lighter-bodied Rieslings that have medium-sweetness?  
a) Mosel
- 83) Which term refers to a Riesling that is made from selected dried berries?  
d) Trockenbeerenauslese
- 84) Which pair of regions produces Australia’s signature Rieslings?  
a) Clare Valley and Eden Valley
- 85) The Vosges Mountains allow Riesling to ripen slowly and gradually in which French region?  
a) Alsace

**Chapter 9 – Chenin Blanc, Sémillon/Semillon, & Furmint**

- 86) Chenin Blanc, Sémillon, and Furmint are often used to produce high-quality:  
c) Sweet wines made from noble rot
- 87) The grape variety used to make a Vouvray is:  
a) Chenin Blanc
- 88) The style of wine from Vouvray AOC is:  
d) All of the above
- 89) Sauvignon Blanc is typically blended with:  
b) Sémillon/Semillon
- 90) Which term is an indication of sweetness in a wine from Tokaj?  
c) Puttonyos



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- 91) South Africa's most widely planted white grape variety is:  
a) Chenin Blanc
- 92) Which region is not known for its botrytis-affected sweet wines?  
a) Hunter Valley
- 93) A Tokaji wine made from Furmint can be dry.  
a) True
- 94) Sauternes wines are based on which variety?  
d) Sémillon
- 95) Which best describes a Semillon from the Hunter Valley?
- | <u>Sweetness</u> | <u>Body</u> | <u>Oak Use</u> |
|------------------|-------------|----------------|
| b) Dry           | Light       | Unoaked        |

**Chapter 10 - Chardonnay**

- 96) Which of the following statements about Chardonnay is false?  
a) Chardonnay is always oaked
- 97) Which best describes a typical of a warm-climate Chardonnay?
- | <u>Acidity</u> | <u>Body</u> | <u>Primary Characters</u> |
|----------------|-------------|---------------------------|
| b) Medium      | Full        | Pineapple and banana      |
- 98) Which winemaking practice contributes flavours of butter and cream to a Chardonnay?  
a) Malolactic conversion
- 99) Winemakers can use oak chips to give Chardonnay oak flavours.  
a) True
- 100) Which of the following is not an AOC for Chardonnay?  
a) Bordeaux AOC
- 101) Which of the following regions would Chardonnay most likely be unoaked?  
a) Chablis AOC
- 102) Which region is considered the heart of Burgundian Chardonnay?  
b) Côte de Beaune
- 103) Which region on a label would unlikely be a source of high-volume Chardonnay?  
b) Hawke's Bay



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- 104) Which Californian region would have a warmer climate for Chardonnay?  
b) Napa Valley
- 105) Which of the following is not an Australian region known for its Chardonnay?  
c) Walker Bay

**Chapter 11 – Sauvignon Blanc**

- 106) Which of the following statements about Sauvignon Blanc is *false*?  
c) It needs a warm climate to show its herbaceous character
- 107) Which of the following is not an AOC for Sauvignon Blanc in the Loire Valley?  
b) Pouilly-Fuissé AOC
- 108) Sémillon and Sauvignon Blanc are blended in Bordeaux because:  
c) Sauvignon Blanc benefits from additional body brought to the blend by Sémillon
- 109) Which Bordeaux AOC is home to top quality Sauvignon Blanc?  
c) Pessac-Léognan AOC
- 110) The classic home for Sauvignon Blanc in New Zealand is found in:  
b) Marlborough
- 111) New Zealand Sauvignon Blanc can best be described as:  
c) Dry, high acidity, pungent aromas
- 112) Which pair of regions are known for Sauvignon Blanc in Australia?  
a) Adelaide Hills and Margaret River
- 113) Most of California is not suited to growing fresh, herbaceous Sauvignon Blanc because:  
c) The climate is too warm
- 114) What pair of regions in South Africa are famous for Sauvignon Blanc?  
b) Constantia and Elgin
- 115) Argentina is emerging as a significant producer of high-quality Sauvignon Blanc.  
b) False

**Chapter 12 – Pinot Grigio/Pinot Gris**

- 116) Pinot Gris is the same grape variety as Pinot Noir.  
b) False



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- 117) Which most contributes to the stylistic differences between a Pinot Grigio and a Pinot Gris?  
a) Grape-growing choices
- 118) Compared to Pinot Grigio, Pinot Gris is typically:  

<u>Acidity</u>	<u>Body</u>	<u>Flavour Complexity</u>
d) Lower	Fuller	More complex
- 119) Pinot Gris is known as Pinot Grigio in:  
b) Italy
- 120) Pinot Grigio/Pinot Gris is often fermented and matured in a portion of new oak.  
b) False
- 121) Which pair of regions are known for producing Pinot Grigio in Italy?  
b) Friuli and Veneto
- 122) Typical aromas and flavours for Pinot Gris in Alsace are:  
b) Peach, mango, and honey
- 123) Pinot Gris can come from a Premier Cru vineyard in Alsace.  
b) False
- 124) Identify the grape varieties that can be classified as *vendanges tardives* in Alsace.  
c) 1, 2, & 3 (Gewurztraminer, Pinot Gris, & Riesling)

**Chapter 13 – Gewurztraminer, Viognier, & Albariño**

- 125) Gewurztraminer and Viognier are often blended together.  
b) False
- 126) Gewurztraminer is best described as:  
b) Full-bodied with high alcohol
- 127) Albariño is the white grape of which region?  
b) Rías Baixas DO
- 128) Which AOC is home to the finest examples of Viognier?  
a) Condrieu AOC
- 129) Dry, full-body, pronounced aromas of peach, apricot, and blossom best describe:  
d) Viognier





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- 130) The Albariño grape is known for producing which of the following:  
c) Unoaked dry white wines with citrus and stone fruit character

**Chapter 14 – Merlot**

- 131) Merlot is originally from:  
a) Bordeaux
- 132) Riper Merlot from a warmer climate will show primary flavours of:  
b) Blackberry and black plum
- 133) When blended together, Merlot brings to Cabernet Sauvignon:  
a) Lower tannin and red-fruit flavours
- 134) Merlot typically needs more time to mature in oak and age in bottle than Cabernet Sauvignon.  
b) False
- 135) Which river divides Bordeaux into a Left and Right Bank?  
a) Gironde
- 136) Which of the following communes is not on the Left Bank?  
b) Pomerol
- 137) Which of the following AOCs would be mostly Merlot?  
c) St.-Émilion Grand Cru AOC
- 138) Premium California Merlot typically shows light, subtle flavours of vanilla and coconut.  
b) False
- 139) Which Chilean region typically produces medium-bodied Merlots from high yields?  
b) Central Valley
- 140) In which Australian region does Merlot play an important role in blends with Cabernet Sauvignon?  
c) Margaret River

**Chapter 15 – Cabernet Sauvignon**

- 141) The climate of Bordeaux is best described as:  
b) Moderate maritime
- 142) Which of the following statements best describes a Cabernet Sauvignon?  
a) High tannin, pronounced aromatics, high acidity



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- 143) Which flavour profile best describes a Cabernet Sauvignon?  
b) Black currants, bell pepper, and mint
- 144) Which of the following statements about Cabernet Sauvignon is true?  
c) Its high acidity and high tannins enable it to age for a long time
- 145) Which AOC includes the commune of Pessac-Léognan?  
c) Graves AOC
- 146) Which region has established itself as a source of distinctively minty Cabernet Sauvignon in Australia?  
a) Coonawarra
- 147) Which of the following statements about Napa Valley Cabernet Sauvignon is false:  
d) It is difficult to ripen in the California climate
- 148) Which Chilean region is not a major source of Cabernet Sauvignon and Merlot?  
a) Casablanca
- 149) In which region would Carmenère be blended with Cabernet Sauvignon?  
b) Colchagua
- 150) Which term in Bordeaux indicates a high ranking for the best wines of the region?  
c) Cru Classé

**Chapter 16 – Syrah/Shiraz**

- 151) Which flavour profile best describes a Syrah?  
d) Blackberry, black pepper, and herbal
- 152) Which of the following would be a good description of a Syrah grape?  
c) Small berries, thick skins, and medium acidity
- 153) Syrah is used to blend with Grenache to bring:  
c) More colour and higher tannins
- 154) The classic region for Syrah is:  
a) The Northern Rhône
- 155) Among the best appellations for Syrah are:  
b) Côte-Rôtie and Hermitage



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- 156) Why are Syrah grapes hand-harvested in the Rhône Valley?  
d) Vineyards are planted on steep slopes
- 157) Which Australian region has a cloudy climate that results in medium-bodied Shiraz?  
c) Hunter Valley
- 158) Shiraz is used to produce sparkling wines in Australia.  
a) True

**Chapter 17 – Gamay**

- 159) Which best describes a wine made from Gamay?  

<u>Acidity</u>	<u>Tannins</u>	<u>Flavours</u>
d) High	Low to Medium	Red Cherry and Raspberry
- 160) Which region is famous for producing wines made from Gamay?  
a) Beaujolais
- 161) Which of these is a *cru* that produces wines made from Gamay?  
b) Fleurie

**Chapter 18 – Grenache/Garnacha**

- 162) Which of the following would be a good description of a Grenache grape?  
a) High sugars, thin skins, and low acidity
- 163) Which flavour profile best describes a Grenache?  
a) Strawberry, raspberry, and white pepper
- 164) Which pair of grape varieties are commonly blended with Grenache?  
d) Syrah and Tempranillo
- 165) Grenache is often used to produce rosé wines.  
a) True
- 166) Which region would see red wines made mostly from Grenache?  
a) Côtes du Rhône
- 167) Which of the below is a Grenache-based *cru* in the Southern Rhône?  
a) Châteauneuf-du-Pape AOC



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- 168) The most powerful expression of Garnacha in Spain is from:  
c) Priorat DOCa
- 169) Which of the following pairs of regions is home to many old vine Grenache?  
a) Barossa Valley and McLaren Vale

**Chapter 19 – Tempranillo**

- 170) Which best describes a wine made from Tempranillo?
- | <u>Acidity</u> | <u>Tannins</u> | <u>Flavours</u>           |
|----------------|----------------|---------------------------|
| b) Medium      | Medium         | Red Cherry and Blackberry |
- 171) Which term does not appear on a Spanish label?  
a) Classico
- 172) Which region is the most famous for Tempranillo-based wines in Spain?  
d) Rioja DOCa
- 173) In Spain, the term Crianza indicates a wine that will show the most pronounced tertiary aromas.  
b) False
- 174) In which region is Tempranillo very full-bodied and have dark fruit character?  
b) Ribera del Duero DO
- 175) Which is the correct order for aging minimums in Spain from shortest to longest?  
c) Joven, Crianza, Reserva, Gran Reserva

**Chapter 20 – Carmenère, Malbec, & Pinotage**

- 176) A black grape unique in South Africa is:  
d) Pinotage
- 177) Which variety native to southwest France is the most important black grape variety in Argentina?  
c) Malbec
- 178) Which variety native to Bordeaux is widely grown in Chile?  
a) Carmenère
- 179) Deeply coloured, high tannins, full body, and flavours of blackberry and eucalyptus best describes a:  
a) Carmenère



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180) Pinotage is sometimes blended with Cabernet Sauvignon and Merlot to create:

- b) Cape Blends

181) Malbec is commonly blended with Garnacha in Mendoza.

- b) False

**Chapter 21 – Cortese, Garganega, Verdicchio, & Fiano**

182) The grape of Soave is:

- c) Garganega

183) Gavi DOCG is located in which part of Italy?

- c) Piemonte

184) The main grape of Gavi DOCG is:

- a) Cortese

185) Typical aromas and flavours of Fiano include:

- c) Peach, melon, and mango

186) An important DOC in the Marche region is \_\_\_\_\_ dei Castello di Jesi.

- d) Verdicchio

187) Soave wines are always white and can be either dry or sweet.

- a) True

188) Which Italian white variety typically has the fuller body and lower acidity?

- c) Fiano

**Chapter 22 – Nebbiolo, Barbera, & Corvina**

189) Which of the below is not a red wine from Piemonte?

- a) Brunello di Montalcino DOCG

190) Which grape is used to make Barolo DOCG?

- c) Nebbiolo

191) High acidity, high tannins, with red-fruit, dried herbs, and floral aromas best describes a:

- c) Nebbiolo

192) A wine from Barbera d'Asti DOCG makes similarly powerful wines as a Barolo DOCG.

- b) False



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- 193) Which is the main grape of a Valpolicella blend?  
b) Corvina
- 194) Which pair of wines are made using the *appassimento* method?  
b) Recioto della Valpolicella DOCG & Amarone della Valpolicella DOCG
- 195) In which region is Corvina most important?  
d) Veneto
- 196) The *appassimento* method creates sweet wines by:  
d) Drying the grapes after the harvest
- 197) Wines made from Barbera are typically more enjoyable at a younger stage than Nebbiolo.  
a) True
- 198) Which best describes an Amarone della Valpolicella?
- | <u>Sweetness</u> | <u>Body</u> | <u>Alcohol</u> | <u>Tannins</u> |
|------------------|-------------|----------------|----------------|
| a) Dry           | Full        | High           | High           |

**Chapter 23 – Sangiovese & Montepulciano**

- 199) The term *Classico* on an Italian label indicates:  
b) The wine comes from a historic centre of a wine region
- 200) The term *riserva* on an Italian wine label indicates:  
a) The wine has been aged for a set number of months
- 201) Chianti is dominated by which grape variety?  
d) Sangiovese
- 202) Which of these wines is not made with Sangiovese?  
c) Montepulciano d’Abruzzo
- 203) Which of the following best describes a wine made from Sangiovese?
- | <u>Acidity</u> | <u>Tannins</u> | <u>Aromas</u>           |
|----------------|----------------|-------------------------|
| d) High        | High           | Red Cherry, Dried Herbs |
- 204) Which of the following is not a wine made from Sangiovese?  
d) Recioto di Chianti DOCG
- 205) Montepulciano d’Abruzzo is a simple, fruity white wine from Abruzzo.  
b) False



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**Section 4: Other Styles of Wine**

**Chapter 24 – Sparkling Wines**

- 206) Broadly speaking, two categories of sparkling wine are:  
c) Bottle-fermented and Tank-fermented
- 207) Generally speaking, how much will the alcohol of a base wine increase during second fermentation?  
a) 1 – 2%
- 208) Stopping fermentation by filtering out the yeast results in a sparkling wine that is:  
a) Sweet with low alcohol
- 209) Which style of sparkling wine is not a tank-method sparkling wine?  
b) Cava
- 210) Glera forms the base to which sparkling wine?  
d) Prosecco
- 211) Sweet, fruity, and light-bodied best describes which sparkling wine?  
a) Asti
- 212) Which factor adds bready complexity to a bottle-fermented sparkling wine?  
b) Extended contact with dead yeast cells
- 213) What is the correct order for the production of a bottle-fermented sparkling wine?  
a) Second-fermentation, yeast autolysis, disgorgement, dosage
- 214) What is added to a base wine to inaugurate a second-fermentation in a bottle-fermented sparkling wine?  
b) 2 & 4 (Sugar & Yeast)
- 215) Biscuity, bready flavours in a bottle-fermented sparkling wine are described as:  
b) Autolytic
- 216) “Riddling” refers to which part of the traditional method of making sparkling wine?  
c) Turning the bottles to collect yeast cells at the neck
- 217) The purpose for disgorging a bottle-fermented wine is to:  
c) Remove dead yeast cells
- 218) Which term refers to an automated system for riddling?  
b) *Gyropalette*



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- 219) Base wines for sparkling wine are usually a blend from different:
- d) All of the above
- 220) The term 'brut' refers to a sparkling wine that is:
- c) Dry
- 221) Which of the following is not a traditional method sparkling wine?
- d) Prosecco
- 222) Which of the following is not a grape of Champagne?
- b) Pinot Gris
- 223) Due to the very cool climate, most base wines in Champagne are:
- a) Low alcohol and high acidity
- 224) What is the minimum legal period for aging Champagne on its lees?
- b) 12 months
- 225) A Vintage Champagne is a blend of grapes harvested in different years.
- b) False
- 226) A sparkling wine labelled as Demi-sec is dryer than one labelled as Brut.
- b) False
- 227) Cava refers to:
- d) A bottle-fermented sparkling wine from Spain
- 228) Which pair of French grapes are occasionally used in the production of Cava?
- a) Chardonnay and Pinot Noir
- 229) Which grape variety is often used with Champagne varieties in South Africa?
- a) Chenin Blanc
- 230) Which grape variety is popular in tank-fermented sparkling wines in such regions as California and Australia?
- c) Muscat

**Chapter 25 – Sherry & Port**

- 231) Identify the factors that Sherry and Port share in common.
- a) 1 only (they are both fortified)
- 232) What is the name of the Spanish region that produces Sherry?
- c) Jerez de la Frontera





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- 233) Which of the following best describes the sweetness level of Sherry?  
d) All of the above
- 234) The local white grape responsible for Sherry production is:  
c) Palomino
- 235) What is the name of the aging technique responsible for producing Sherry?  
c) Solera System
- 236) Which style of sherry is does not show oxidative characters of walnuts and caramel?  
c) Fino
- 237) What role does *flor* play in Sherry?  
d) It is a type of yeast that forms a protective layer on the wine
- 238) Which of the following styles of Sherry is dry?  
d) None of the above
- 239) Which style of Sherry is refortified to 17% partway through the aging process?  
a) Amontillado
- 240) Which style of Sherry is both the name of a grape and a sweet, sun-dried wine?  
d) Pedro Ximénez
- 241) How does Port become a sweet wine?  
a) Fermentation is halted with the addition of alcohol
- 242) Which style of Port is the most basic red?  
c) Ruby
- 243) Which style of Port will have oxidative characters of walnut and caramel?  
d) Tawny
- 244) Which style of Port is from a single year?  
b) LBV
- 245) Vintage Port is only produced in exceptional years.  
a) True
- 246) A 20-Year Tawny indicates a wine that:  
b) Has matured in barrels for an average of 20 years



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247) Port is a sweet fortified wine from:

- d) The Upper Douro in Portugal

248) Which style of Port *must* be decanted?

- b) Vintage

249) Which of the following is not typical of Tawny Ports?

- c) The wine comes from a single declared vintage

250) Port is sweetened with the addition of sweet wines made by sun-drying.

- b) False