

WSET® Level 3 Award in Wines and Spirits

Mock Examination

Name:-.....

1. Which one of the following is closest in style to Sancerre?
 - a. Vouvray.
 - b. Bourgeuil.
 - c. Anjou Blanc.
 - d. Menetou Salon.
2. Which winemaking technique is used to produce a red wine with low tannin and deep colour?
 - a. Rack and return.
 - b. Carbonic maceration.
 - c. Rotary fermentation.
 - d. Autovinification.
3. Coonawarra has established a reputation for
 - a. Cool climate Pinot Noir.
 - b. Grassy Sauvignon Blanc.
 - c. Full bodied Cabernet Sauvignon.
 - d. Low alcohol Semillon.
4. The grapes used to make Cava can come from
 - a. Anywhere in Spain.
 - b. Penedès only.
 - c. From a number of delimited regions throughout Spain.
 - d. Catalunya only.
5. Which grape variety is NOT used in the production of Port?
 - a. Tinta Roriz.
 - b. Ugni Blanc.
 - c. Touriga Nacional.
 - d. Touriga Franca.
6. Which of the following statements is true concerning the long term storage of wine?
 - a. Strong light has little or no effect on a wine.
 - b. Bottles should be turned regularly.
 - c. Wines sealed with a screwcap must be stored on their side.
 - d. Wine should be stored at a cool constant temperature.

7. Which one of the following is an example of a low-trained, cane-pruned system of vine cultivation?
- a. **Single Guyot.**
 - b. Gobelet.
 - c. Lyre.
 - d. Geneva Double Curtain.
8. What is the principal grape variety in the Rosé d'Anjou blend?
- a. Gamay.
 - b. **Grolleau.**
 - c. Malbec.
 - d. Cabernet Franc.
9. Central Spain has
- | | CONTINENTALITY | RAINFALL |
|----|----------------|------------|
| a. | High | high |
| b. | High | low |
| c. | Low | high |
| d. | Low | low |
10. Rutherglen is famous for which style of wine?
- a. Sparkling Shiraz.
 - b. Dry Riesling.
 - c. **Fortified Muscat.**
 - d. Medium(-) alcohol Semillon.
11. Which one of the following is sometimes produced in a Carterhead still?
- a. Brandy.
 - b. **Gin.**
 - c. Tequila.
 - d. Whisk(e)y.
12. How is tannin detected when tasting a red wine?
- a. A burning sensation at the back of the mouth.
 - b. Stimulation of saliva at the sides of the tongue.
 - c. **A mouth-drying sensation.**
 - d. A woody smell.
13. Within the context of Bordeaux, what is unique about the classification system in St-Emilion?
- a. It applies to the vineyard and not the Château.
 - b. **It forms part of the appellation law.**
 - c. Unlike the Médoc it does not permit promotion and demotion.
 - d. There is a different ranking for red wine and white wine.

14. Passito wines
- a. are made from dried grapes.
 - b. are fortified wines.
 - c. are made from grapes affected by noble rot.
 - d. always undergo must enrichment.
15. Which of the following is not a wine region in Portugal?
- a. Vinho Verde.
 - b. Alentejo.
 - c. La Mancha.
 - d. Bairrada.
16. The temperature in Constantia is moderated by
- a. high altitude.
 - b. its proximity to a large lake.
 - c. its relative proximity to the equator.
 - d. cool ocean currents.
17. All Scotch Whisky must be aged for a minimum of
- a. 2 years.
 - b. 3 years.
 - c. 4 years.
 - d. 6 years.
18. Which wine fault is identifiable by a distinct aroma of vinegar or nail polish remover?
- a. Volatile acidity.
 - b. Cork Taint.
 - c. Brettanomyces.
 - d. Oxidation.
19. What important roles does the soil perform?
- 1) Influences vineyard temperature.
 - 2) Supplies the vine with water.
 - 3) Supplies the vine with nutrients.
- a. 1 and 2 only.
 - b. 1 and 3 only.
 - c. 2 and 3 only.
 - d. 1, 2 and 3.
20. Which one of the following pairs is correctly matched?
- a. Condrieu and Marsanne.
 - b. Hermitage and Grenache.
 - c. Saint-Joseph and Syrah.
 - d. Côte-Rôtie and Cinsault.

21. The term *Grosses Gewächs* indicates that a wine is
- Dry and from anywhere in Germany.
 - Lusciously sweet.
 - Dry and from an *Erste Lage* vineyard.
 - Always made from Riesling.
22. The vast majority of the wine production in California comes from
- Napa Valley.
 - Sonoma.
 - Central Valley.
 - Monterey.
23. The wines of Valpolicella are
- Made from Dolcetto.
 - Both dry and sweet.
 - Made from Sangiovese.
 - Dry only.
24. Which region in New Zealand has an established reputation for premium Pinot Noir?
- Walker Bay.
 - Martinborough.
 - Auckland.
 - Gisborne.
25. What is the typical alcohol content of Asti DOCG?
- 5-5.5% abv.
 - 7-7.5% abv.
 - 10-10.5% abv.
 - 12-12.5% abv.
26. Which one of the following is the base spirit of Grand Marnier?
- Cognac.
 - Vodka.
 - Rum.
 - Gin.
27. Why are nematodes a problem in vineyards?
- They attack vine buds in the spring.
 - They infest vine leaves.
 - They split the grapes during harvest.
 - They attack the roots of the vine.

28. Where is Bandol?

- a. Northern Rhône.
- b. Southern Rhône.
- c. Bordeaux.
- d. Provence.

29. Which of the following regions have built up a reputation for aromatic white wines?

- 1) Rías Baixas.
 - 2) Rueda.
 - 3) Toro.
-
- a. 1 and 2 only.
 - b. 1 and 3 only.
 - c. 2 and 3 only.
 - d. 1, 2 and 3 only.

30. Which province in Argentina produces the greatest volume of wine?

- a. Salta.
- b. San Juan.
- c. Mendoza.
- d. Neuquén.

31. What is the most widely used grape variety in Cognac production?

- a. Folle Blanche.
- b. Ugni Blanc.
- c. Baco 22A.
- d. Colombard.

32. Which one of the following set of conditions can be used to encourage malolactic fermentation?

- | | TEMPERATURE | SO ₂ |
|----|-------------|-----------------|
| a. | high | high |
| b. | high | low |
| c. | low | high |
| d. | low | low |

33. Which one of the following Italian grape varieties is black?

- a. Cortese.
- b. Verdicchio.
- c. Vernaccia.
- d. Dolcetto.

34. Santorini is best known for white wines made from
- Xinomavro.
 - Agiorgitiko.
 - Assyrtiko.**
 - Savatiano.
35. Which of the following statements concerning Madeira is true?
- Maturation must involve the use of flor.
 - The timing of fortification will vary depending on the style of wine being made.**
 - Vineyard mechanisation is widespread.
 - The use of Estufa is reserved for premium wines only.
36. Reposado Tequila must be aged for a minimum of
- 2 months.**
 - 4 months.
 - 6 months.
 - 12 months.
37. Which one of the following operations can be used to prevent the formation of tartrate crystals after bottling?
- Pasteurisation.
 - Chilling.**
 - Surface filtration.
 - Sulphur dioxide.
38. Which one of the following grape varieties is NOT permitted for Alsace Grand Cru?
- Gewurztraminer.
 - Pinot Blanc.**
 - Muscat.
 - Riesling.
39. Which German wine region is sheltered by the Haardt Mountains?
- Pfalz.**
 - Rheingau.
 - Nahe.
 - Franken.
40. Which one of the following Champagne styles is the driest?
- Sec.
 - Brut.**
 - Extra Sec.
 - Demi-Sec.

41. Vodka can be made from

- 1) Molasses.
- 2) Grain.
- 3) Potatoes.

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

42. Icewine is a particular speciality of

- a. Hawke's Bay.
- b. Niagara Peninsula.
- c. Mount Veeder.
- d. Yarra Valley.

43. Which one of the following is a dry red wine?

- a. Barsac.
- b. Madiran.
- c. Savennières.
- d. Puligny-Montrachet.

44. Which one of the following statements concerning the Lower Murray Zone is true

- a. River water irrigation is vital for sustaining viticulture.
- b. The climate is cooled by high altitude.
- c. Rainfall is high and irrigation is not required.
- d. The climate is cooled by coastal influences.

45. Which one of the following will guarantee microbiological stability in a wine?

- a. Pasteurisation.
- b. Racking.
- c. Fining with bentonite.
- d. Cool fermentation.

46. Colour in a spirit can come from

- 1) Oak.
- 2) The raw material.
- 3) Caramel.

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

47. Which of the following statements about Chile's wine regions is true?
- a. The climate is typically continental.
 - b. The Benguela Current has a cooling effect on the coastal vineyards.
 - c. The climate is typically Mediterranean.
 - d. Irrigation is rarely, if ever, used.
48. In which country is Grüner Veltliner the most extensively planted grape variety?
- a. Germany.
 - b. Austria.
 - c. South Africa.
 - d. Hungary.
49. Bourbon must be made from at least 51%
- a. Corn (maize).
 - b. Rye.
 - c. Malted barley.
 - d. Wheat.
50. Which one of the following best describes a mature Alsace Riesling?
- a. Dry with high acidity and a petrol-like nose.
 - b. Medium-sweet with high acidity and a lychee nose.
 - c. Dry with low acidity and a honeyed nose.
 - d. Medium-sweet with low acidity and a honeyed nose.