



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

## Master of Wine exam 2024

### Practical papers

#### Paper 1

##### Question 1

Wines 1-2, 3-4 and 5-6 are pairs. Each pair is made from the same single grape variety.

For each pair:

- Identify the grape variety with reference to both wines. (3x10 marks)
- Compare and contrast the quality, maturity, and capacity to age. (3x20 marks)

For each wine:

- Identify the origin as closely as possible. (6x10 marks)

##### Question 2

Wines 7-9 are each from different single grape varieties.

For each wine:

- Comment on the method of production. (3x7 marks)
- Comment on the style, quality, and commercial position. (3x12 marks)
- Identify the grape variety and origin as closely as possible. (3x6 marks)

##### Question 3

Wines 10-12 are from the same country and are all blends.

For each wine:

- Identify the origin as closely as possible. (3x8 marks)
- Comment on the method of production with reference to the use of oak. (3x7 marks)
- Comment on style, quality, and commercial position. (3x10 marks)

#### Wines

- Riesling Ürziger Würzgarten Kabinett, Dr. Loosen, 2022. Mosel, Germany. (8%)
- Riesling Iphöfer Julius-Echter-Berg Grosses Gewächs, Hans Wirsching, 2019. Franken, Germany. (13%)
- Corton-Charlemagne, Domaine Louis Jadot, 2019. Burgundy, France. (14.5%)
- Chardonnay, Yellow Tail, 2023. South Eastern Australia, Australia. (13%)
- Sauvignon Blanc, Cowrie Bay, 2023. Marlborough, New Zealand. (12.5%)
- Sauvignon Blanc Section 94, Dog Point, 2018. Marlborough, New Zealand. (14.5%)

7. Moschofilero Wild Ferment, Gaia, 2022. Peloponnese, Greece. (13%)
8. Viognier, Yalumba, 2021. Eden Valley, Australia. (13%)
9. Gewürztraminer Furstentum Grand Cru, Domaine Weinbach, 2021. Alsace, France. (13%)
10. Jurançon Sec Tauzy, Domaine Castera, 2021. Pyrenees, France. (13.5%)
11. Château de Fieuzal, 2021. Pessac-Léognan, Bordeaux Blanc, France. (12.5%)
12. Châteauneuf-du-Pape Blanc, Château de Nalys, 2020. Rhône Valley, France. (14.5%)

## Paper 2

### Question 1

Wines 1-3 are from the same single grape variety.

With reference to all three wines:

- a) Identify the grape variety. (15 marks)
- b) Compare and contrast the styles and consumer appeal of the wines. (30 marks)

For each wine:

- c) Identify the origin as closely as possible. (3x10 marks)

### Question 2

Wines 4-7 are from classic European origins.

For each wine:

- a) Identify the origin referencing the grape variety/ies used. (4x10 marks)
- b) Comment on the quality in the context of the origin. (4x8 marks)
- c) Identify the vintage and suggest an ideal drinking window. (4x7 marks)

### Question 3

Wines 8-12 are from the same single variety and five different countries.

With reference to all five wines:

- a) Identify the grape variety. (25 marks)

For each wine:

- b) Identify the origin as closely as possible. (5x5 marks)
- c) Discuss how climate and winemaking techniques have influenced the quality and style of the wine. (5x15 marks)

### Wines

1. Syrah Outer Limits, Montes, 2022. Aconcagua Valley, Chile. (14%)
2. Cornas Brise Cailloux, Matthieu Barret, 2021. Rhône Valley, France. (12.5%)
3. Shiraz The Bogan, Kaesler, 2021. Barossa Valley, Australia. (14.5%)
4. Barolo, Diego Conterno, 2018. Piedmont, Italy. (14.5%)
5. Brunello di Montalcino Amore e Magia, Podere Le Ripi, 2017. Tuscany, Italy. (14.5%)
6. Château Beau-Séjour Becot, 2018. Saint-Emilion, France. (14.5%)
7. Rioja Gran Reserva 890, La Rioja Alta, 2010. Rioja, Spain. (14%)
8. Savigny-les-Beaune Les Goudelettes, Antonin Guyon, 2021. Burgundy, France. (13.5%)
9. Pinot Noir Wismer-Parke, Bachelder, 2020. 20 Mile Bench, Niagara Peninsula, Canada. (13.5%)
10. Spätburgunder Sasbacher Limburg Erste Lage, Bercher, 2018. Baden, Germany. (13%)

11. Pinot Noir, Dutton-Goldfield, 2022. Russian River Valley, Sonoma, USA. (13.5%)
12. Pinot Noir, Rockburn, 2022. Central Otago, New Zealand. (13.5%)

### **Paper 3**

#### **Question 1**

Wines 1 and 2 are sparkling wines, neither of the wines are from Champagne.

For each wine:

- a) Discuss the quality, winemaking, and style. (2 x 15 marks)

For both wines:

- b) Compare and contrast the commercial opportunities and challenges. (20 marks)

#### **Question 2**

Wines 3 and 4 are from the same region.

With reference to both wines:

- a) Identify the region as closely as possible. (15 marks)
- b) Compare and contrast the winemaking of the two wines. (15 marks)
- c) Comment on the quality and commercial potential of each wine. (20 marks)

#### **Question 3**

Wines 5-7 are from the same region.

With reference to all three wines:

- a) Identify the region as closely as possible, commenting on the commercial opportunities and challenges with reference to the styles. (30 marks)

For each wine:

- b) Discuss the winemaking and quality. (3x10 marks)
- c) Comment on the wine's maturity. (3x5 marks)

#### **Question 4**

Wines 8-12 all have residual sugar.

For each wine:

- a) State the level of residual sugar. (5x2 marks)
- b) State the alcohol level. (5x2 marks)
- c) Identify the region and grape variety/ies as closely as possible. (5x11 marks)
- d) Comment on the winemaking. (5x10 marks)

### **Wines**

1. Brut J Schram Blancs, Schramsberg, 2014. North Coast, California, USA. (12.3%)
2. Cava Reserva Brut Nature, Avinyó, 2018. Penedès, Spain. (12%)
3. Chardonnay En Flandre, Domaine de la Touraize, 2021. Arbois, Jura, France. (12.5%)
4. L'Etoile, Domaine de Montbourgeau, 2018. Jura, France. (14.5%)
5. Château Rieussec R de Rieussec, 2021. Bordeaux Blanc Sec, France (12.5%)
6. Rieussec Carmes de Rieussec, 2018, Sauternes, France. (14.0%)
7. Château Rieussec, 2007. Sauternes, France. (14%)
8. Vidal Icewine, Inniskillin, 2021. Niagara Peninsula, Canada. (9.5%)
9. Beerenauslese Cuvée, Kracher, 2019. Burgenland, Austria. (11%)

10. Vin Santo del Chianti Classico, Badia a Coltibuono, 2014. Tuscany, Italy. (15.5%)
11. Muscat de Beaumes de Venise, Domaine de Durban, 2020. Rhône Valley, France. (15%)
12. Clos du Bourg Demi-Sec, Domaine Huet, 2020. Vouvray, France. (12%)

# Theory papers

## Paper 1 (Viticulture)

Three questions to be answered, **one** from Section A and **two** from Section B.

### Section A

1. How can vineyard practices minimise the need for must adjustments in the winery?  
[Note: answers may cover the syllabuses of papers 1 and 2]

2. Does manual work in the vineyard deliver better quality wine than mechanised alternatives?

### Section B

3. 'Controlling yields to maintain quality is no longer necessary.' Discuss.
4. How can slopes in vineyards influence grape quality?
5. Assess the relative merits of high- and low-density planting in vineyards.
6. 'It is better to have too few nutrients in vineyard soils than too many.' Discuss.

## Paper 2 (Vinification)

Three questions to be answered, **one** from Section A and **two** from Section B.

### Section A

1. Why would a winemaker choose to filter wine, and what are the advantages and disadvantages of doing so?
2. Discuss how and why acidity is adjusted in musts and wine.

### Section B

3. What are the key factors for a winemaker to consider when choosing an appropriate fermentation vessel for wine production?
4. Compare and contrast the key production methods for the following fortified wines: aged Tawny Port; Bual Madeira; Marsala Superiore; Rutherglen Muscat.
5. What is Brettanomyces and how can the factors that influence it be controlled?
6. Blending is a useful tool in winemaking. Discuss how, and in what circumstances, a winemaker would choose to employ it.

## Paper 3 (Handling of wine)

Answer **two** of the following four questions.

1. What are the risks of storing wine in wooden barrels and how can they be mitigated?
2. What quality control measures should be considered when filling bag-in-box compared to traditional glass bottles?

3. What is the difference between processing aids and ingredients in wine? Discuss with reference to recent changes to European Union labelling law for wine and assess the implications of these changes for consumers.
4. Describe the steps a wine technician would take to confirm raised volatile acidity in a bottled red wine sample and to identify the source of the problem.

#### **Paper 4 (The business of wine)**

Three questions to be answered, **one** from Section A and **two** from Section B.

##### **Section A**

1. Evaluate the commercial success of three different styles of rosé wine.
2. Do emerging wine regions need international investment to succeed on the global stage?

##### **Section B**

3. As sales manager for a small, premium winery, outline your strategy to sell to the on-trade.
4. Examine the profitability of various wine packaging formats from both a production and a retail point of view.
5. Evaluate the strengths and weaknesses of own-label projects for a medium-sized winery.
6. What are the financial barriers to success for a new wine producer and how can these be overcome?

#### **Paper 5 (Contemporary issues)**

Two questions to be answered, **one** from Section A and **one** from Section B.

##### **Section A**

1. 'Great wine is made in the vineyard.' Do you agree?
2. Could it be argued that recent climate change has been a good thing for wine lovers?

##### **Section B**

3. Propose and justify a contemporary definition of fine wine and discuss how perspectives on this may have changed over time.
4. How and why should governments influence wine consumption?
5. How important is the concept of a defined wine region?