

## Level 2 Award in Wines and Spirits

(Entry Exam Level 3)

Name.....

1. Which latitudes north and south of the equator mark the temperate zone where most vineyards are found?
  - a. 40 and 50 degrees.
  - b. 30 and 50 degrees.
  - c. 20 and 40 degrees.
  - d. 30 and 40 degrees.
  
2. Which one of the following should always be decanted prior to serving?
  - a. Ruby Port.
  - b. Tawny Port.
  - c. Vintage Port.
  - d. Amontillado.
  
3. The most volatile compounds from a pot still distillation are called
  - a. Heads.
  - b. Tails.
  - c. Heart.
  - d. Flor.
  
4. What is the correct sequence of events for most red wine making?
  - a. Crush, press, ferment.
  - b. Crush, ferment, press.
  - c. Press, ferment, crush.
  - d. Press, crush, ferment.
  
5. Old oak vats
  - 1) add the flavour of oak to a wine.
  - 2) allow oxygen to dissolve in the wine.
  - 3) allow the tannins in red wine to soften.
  - a. 1 and 2 only.
  - b. 1 and 3 only.
  - c. 2 and 3 only.
  - d. 1, 2 and 3.
  
6. "*Sweet coconut, vanilla, toffee, spice*" describes
  - a. Bourbon.
  - b. Tequila Joven.
  - c. Premium Polish vodka.
  - d. Islay Whisky.
  
7. Which of the following are used to add complexity to premium dry Chardonnay wines?
  - 1) Flor yeast.

- 2) Botrytis.
  - 3) Lees stirring.
  - 4) Barrel Fermentation.
- a. 1 and 2 only.
  - b. 2 and 3 only.
  - c. 3 and 4 only.
  - d. 4 and 1 only.
8. Which one of the following grape varieties can be used to make premium quality wines in cool, moderate and hot climates?
- a. Chardonnay.
  - b. Pinot Noir.
  - c. Sauvignon Blanc.
  - d. Riesling.
9. Youthful Marlborough Sauvignon Blanc wines have flavours of
- a. Pineapple and oak.
  - b. Gooseberry and passion fruit.
  - c. Pear and honey.
  - d. Citrus and butter.
10. Which one of the following regions has a reputation for premium quality Riesling?
- a. Central Valley.
  - b. Eden Valley.
  - c. Hawkes Bay.
  - d. Walker Bay.
11. Cava is produced by which one of the following production methods?
- a. Traditional.
  - b. Tank.
  - c. Transfer.
  - d. Injection.
12. Premium wines made from Cabernet Sauvignon age well because they have
- a. High tannins and low acidity.
  - b. Low tannins and high acidity.
  - c. Low tannins and low acidity.
  - d. High tannins and high acidity.
13. Grenache grapes typically have
- | SUGAR   | ACIDITY |
|---------|---------|
| a. Low  | Low     |
| b. Low  | High    |
| c. High | Low     |
| d. High | High    |
14. Which one of the following regions is renowned for powerful Shiraz based wines?
- a. Barossa.
  - b. Central Otago.
  - c. Cafayate.

- d. Mendoza.
15. From which grape variety is Barolo made?
- Nebbiolo.
  - Sangiovese.
  - Trebbiano.
  - Brunello.
16. Which of the following grape varieties are commonly grown in Alsace?
- 1) Pinot Gris.
  - 2) Chardonnay.
  - 3) Gewurztraminer.
  - 4) Sémillon.
- 1 and 2 only.
  - 1 and 3 only.
  - 2 and 4 only.
  - 3 and 4 only.
17. Amontillado is a type of
- Fino Sherry.
  - Oloroso Sherry.
  - Madeira.
  - Tawny Port.
18. Heathcote is a wine region in
- Australia.
  - New Zealand.
  - California.
  - South Africa.
19. "*Dry, pale garnet, high alcohol, medium acidity, medium tannins, full-bodied, spices, vanilla, leather, mushroom*" refers to
- Rias Baixas.
  - Rioja Gran Reserva.
  - Rioja Crianza.
  - Spätburgunder.
20. "*Off-dry, light-bodied, low alcohol, high acidity, green fruit aromas, citrus fruit*" describes
- Conegliano.
  - Rueda.
  - Alentejo.
  - Vinho Verde.
21. Which one of the following is a Spanish grape variety?
- Palomino.
  - Trebbiano.
  - Aglianico.
  - Touriga.

22. Which one of the following is a full bodied red wine with high levels of tannin, acidity and alcohol?
- Bardolino.
  - Barbaresco.
  - Lambrusco.
  - Orvieto.
23. Which one of the following grape varieties is most important in Rioja?
- Pedro Ximénez.
  - Cabernet Sauvignon.
  - Trebbiano.
  - Tempranillo.
24. Which one of the following grape varieties is widely used in the production of rosé wines in Spain?
- Palomino.
  - Garnacha.
  - Malbec.
  - Carmenère.
25. Which country's specialities are wines made from Malbec and Torrontés?
- Australia.
  - Argentina.
  - Chile.
  - Spain.
26. Premium Chilean Sauvignon Blanc is produced in which one of the following regions?
- Casablanca.
  - Catalunya.
  - Carneros.
  - Central Otago.
27. Which one of the following has established a reputation for premium quality Pinot Noir?
- Oregon.
  - Central Valley.
  - Napa Valley.
  - Washington State.
28. Which one of the following is a white grape variety widely grown in South Africa?
- Gewurztraminer.
  - Pinotage.
  - Semillon.
  - Chenin Blanc.
29. Rias Baixas is made from
- Albarinho.
  - Garganega.
  - Palomino.
  - Tempranillo.
30. What term is used on an Italian wine label to indicate that the grapes were grown in the historic centre of the district?

- a. Classico.
- b. Crianza.
- c. Riserva.
- d. Cortese.

31. Prosecco is made from

- a. Glera.
- b. Moscato.
- c. Chardonnay.
- d. Pinot Noir.

32. In Champagne production, to disgorge means to

- a. Blend still wines.
- b. Move the yeasty deposit towards the neck of the bottle.
- c. Remove the yeasty deposit from the bottle.
- d. Add sugar and yeast to still wine.

33. Non-Vintage is a common labelling term for wines from

- a. Port.
- b. Sherry.
- c. Champagne.
- d. Bordeaux.

34. In the USA, Fumé Blanc is made from

- a. Chardonnay.
- b. Chenin Blanc.
- c. Sauvignon Blanc.
- d. Melon Blanc.

35. The Solera System is a method of

- a. Fermentation.
- b. Maturation.
- c. Pruning.
- d. Vine training.

36. Which of the following is a common labelling term for Port?

- a. NV.
- b. VS.
- c. LBV.
- d. PX.

37. Rum is made from

- a. Potatoes.
- b. Grain.
- c. Molasses.
- d. Malted Barley.

38. The dominant flavour in Gin comes from

- a. Juniper.
- b. Citrus Peel.
- c. Anise.

- d. Agave.
39. Which one is not made from nobly-rotten grapes?
- Eiswein.
  - Tokaji.
  - Sauternes.
  - BeerenAuslese.
40. A single malt whisky must always come from a single...
- Cask.
  - Distillery.
  - Malting.
  - Pot Still.
41. When serving a bottle of sparkling wine, what can one do to make the process easier and safer?
- 1) Chill the wine.
  - 2) Hold the cork securely from the moment the wire cage is loosened.
  - 3) Twist the bottle gently whilst holding the cork.
- 1 only.
  - 1 and 3 only.
  - 1 and 2 only.
  - 1, 2 and 3.
42. Which one of the following provides ideal cellar conditions for the storage of wine sealed with a cork?
- The temperature should be alternately hot and cold.
  - The temperature should be cool and constant.
  - The bottle should be stored vertically.
  - The storage area should be in strong bright light.
43. Cork taint is identified by
- Bits of cork in the bottle.
  - Brown colouring.
  - Musty aromas.
  - Toffee aromas.
44. With regard to excessive alcohol consumption, which one of the following statements is false?
- It can impair your ability to operate machinery.
  - It can lead to problems with personal relationships.
  - It can enhance co-ordination.
  - It can damage internal organs.

**Questions 45 – 47 all relate to a mature Chianti Classico DOCG.**

45. Which one of the following would best describe the appearance?
- Deep ruby.
  - Pale pink.
  - Medium purple.
  - Medium garnet.

46. On the nose, the key aroma characteristic would typically be
- Cherry.
  - Gooseberries.
  - Blackcurrant.
  - Capsicum.

47. The sweetness and acidity would typically be
- | SWEETNESS  | ACIDITY |
|------------|---------|
| a. Sweet   | Medium  |
| b. Medium  | High    |
| c. Off-dry | Low     |
| d. Dry     | High    |

**Questions 48 – 50 all relate to a young Australian Shiraz.**

48. Which one of the following would best describe the appearance?
- Pale ruby.
  - Deep purple.
  - Medium garnet.
  - Pale pink.

49. On the nose, the aroma characteristics would typically be
- Black fruit, liquorice, clove.
  - Tropical fruit, floral, spice.
  - Green pepper, cedar, oak.
  - Citrus fruit, nuts, oak.

50. The acidity and tannin levels would typically be
- | ACIDITY   | TANNIN         |
|-----------|----------------|
| a. High   | Low to medium  |
| b. High   | High           |
| c. Medium | Medium to high |
| d. Low    | Medium         |