

WSET Level 3 Award in Wine and Spirits

Practice Short Answer Questions

Name:-.....

Question 1

The following question relates to the wines of Germany.

Due to the challenging climate in the Mosel, all the very best vineyards share similar characteristics. Explain what the climatic challenges in the Mosel are and identify and explain how three vineyard characteristics help to overcome these challenges.

Climatic challenges

3 marks

Vineyard characteristic 1

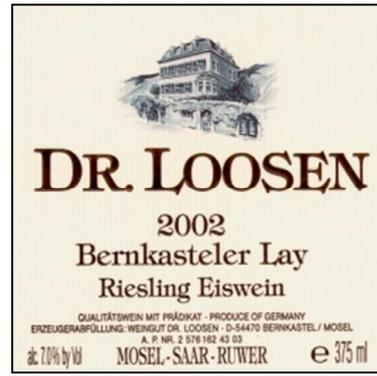
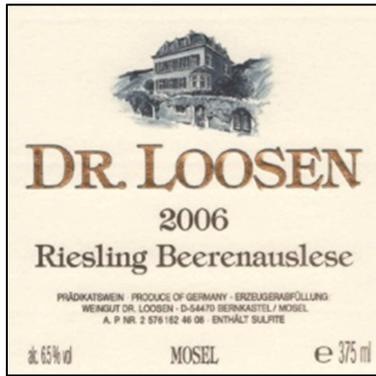
3 marks

Vineyard characteristic 2

3 marks

Vineyard characteristic 3

3 marks



These two premium quality wines have very different characteristics. Under the headings below explain how, what happens as the grapes develop, up to the point when they are crushed, has a direct impact on the style and quality of these two wines.

Sweetness and acidity

8 marks

Flavour characteristics

4 marks

TOTAL: 24 marks

Question 2

The following question relates to the wines of California.

- a) White Zinfandel is typically a fruity, medium-sweet, low alcohol wine with a medium rosé colour. Under the headings below describe an option a winemaker might use to achieve these characteristics in a wine and explain how this chosen technique works.

Colour

5 marks

Fermentation

6 marks

Maturation

5 marks

- b) California has a reputation for making medium acid, full bodied Chardonnays with flavours of hazelnut, butter and vanilla. Describe two techniques that a winemaker could use to achieve this style and explain how they work.

Technique 1

4 marks

Technique 2

4 marks

TOTAL: 24 marks

Question 3

a. A *Fino* Sherry is aged under *flor* in a *solera* system.

i. What does *flor* need to survive and thrive

6 marks

ii. Does the *solera* system maintain these conditions

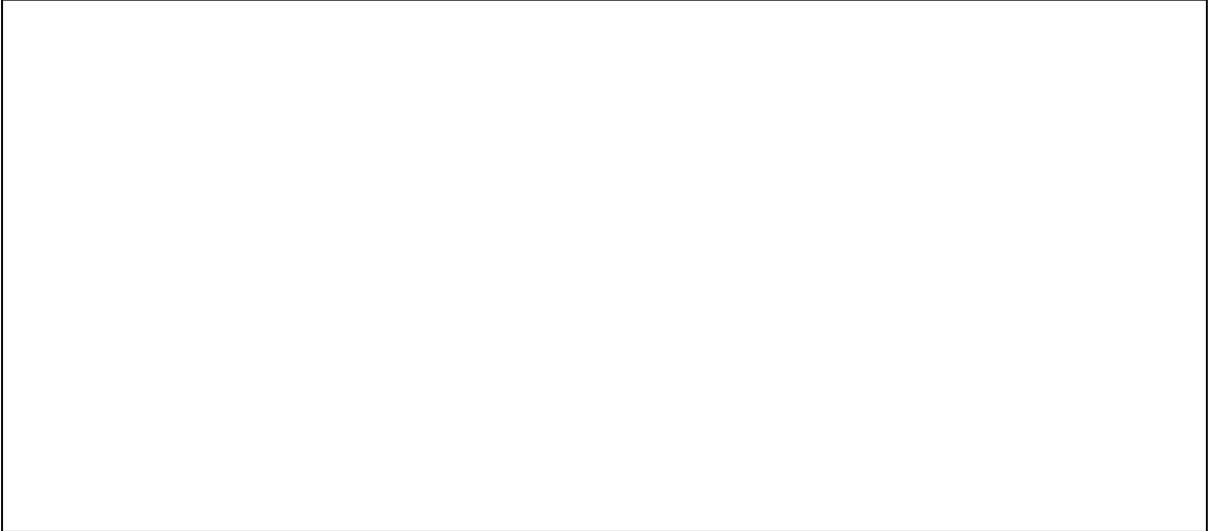
4 marks

iii. Some *Finos* enter *Amontillados solera* systems for further ageing. What has to be done to a *Fino* before this can happen? What impact does this have on the style of the final wine.

4 marks

- b. If they are opened in 2012, a 1992 Vintage Port and a 20 year old Tawny port would be a similar age but very different in style. Describe how these wines will have been handled fortification to service in 2012 and the impact this will have had on their style.

Vintage Port



5 marks

20 year old Tawny Port



5 marks

TOTAL: 24 marks

Question 4

The following question relates to a restaurant scenario.

- a) A restaurant has its top wines in long-term storage. Under the headings below state what the ideal storage conditions are and what conditions should be avoided and why?

Temperature

4 marks

Storage of bottles sealed under cork

4 marks

- b) During service a customer asks you to recommend an Australian alternative for his two favourite wines.

Recommend alternative wines that have a similar style, quality and price. You must account for the factors in the vineyard and winery which make your choices appropriate. Also explain any important differences between the wines.

- i. ***Meursault Premier Cru***

Alternative wine stating grape variety and region of origin

2 marks

Factors in the vineyard and winery

6 marks

ii. Margaux

Alternative wine stating grape variety and region of origin

2 marks

Factors in the vineyard and winery

6 marks

TOTAL: 24 marks