

# WSET Diploma in Wines Practice Questions

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## Credits

Compiled by Kelly Liang at [A Thousand Glasses](#)

D3 questions are inspired by [Alex Tsui](#)'s compilation of past exam questions

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## D1 Vine and winemaking practice questions

Write as much as possible about each of the options. Aim for a full A4-size answering sheet.

- A. Compare and contrast the conventional wine production (vineyard & winemaking) with
  - a. Sustainable
  - b. Organic
  - c. Biodynamic
  
- B. Define the following climate and give an example. What are the risks and solutions in the vineyard?
  - a. Warm maritime
  - b. Hot maritime
  - c. Hot continental
  - d. Cold continental
  - e. Warm Mediterranean
  
- C. Describe the growth cycle of a vine and the different threats associated with each stage.
  
- D. List and assess the common cover crop management methods.
  
- E. What are the factors to consider for the timing of harvest?
  
- F. Compare and contrast the trellising method, canopy management and water and spray regimes of the following vineyards. Why are they different?
  - a. Echezeaux Grand Cru, Burgundy
  - b. Old vine Chenin Blanc, Western Cape, South Africa
  - c. Zinfandel for bulk wine in Lodi, California, USA

- G. Explain the process, length and purpose of skin contact in making white, red and rose wines.
- H. What decisions does a winemaker have to make from receiving fruits to bottling to make \_\_\_\_\_? How would they affect the wine's final style?
- Premium Bordeaux Blend in Maipo Valley
  - High volume Malbec in Mendoza
  - High volume Pinot Grigio from Italy
  - Premium ice wine from the Okanagan Valley
- I. Discuss the roles and importance of \_\_\_\_\_ in winemaking. If the winemaker decides to eliminate it, how would the style of the final wine change?
- Sulfite
  - Malolactic conversion
  - Chapitalisation
  - Acidification
  - Sorting
  - Filtration and clarification
  - Oak maturation
  - Blending
- J. What are the seven reasons for blending? What do they each achieve?
- K. Compare the environmental footprint, consumer preference and cost of the following:
- Bulk transportation vs estate bottling
  - Cork, screw cap and waxed top
  - Glass bottles, cans and box wines
  - Standard 75cl bottles, half bottles and larger formats

## D2 Wine business practice questions

Write as much as possible about each of the options. Aim for a full A4-size answering sheet.

- A. Looking back at the last 20 years, list and describe three of the \_\_\_\_\_ that have affected the supply and/or demand of wine.
- Social factors
  - Economic factors
  - Legislative and political factors
  - Climate factors
- B. Analyse the risks, opportunities and costs for establishing a new estate in
- Medoc, Bordeaux
  - Napa Valley, California
  - Castilla-La Mancha, Spain
  - West Sussex, England
  - Patagonia, Argentina
  - Gobi Desert, China
- C. With market examples, evaluate the difficulties of entering into the following systems as a new premium wine brand:
- Free market
  - Monopoly
  - Three-tier system
- D. What is \_\_\_\_\_. Give an example and describe the necessary elements for it to succeed.
- Estate
  - Co-operative
  - Grower-producer
  - Merchant
  - Joint venture producer
  - Virtual winery
  - Custom Crush
  - Conglomerate
- E. The younger generations are drinking less wine. What are some marketing channels that can reach and influence these demographic groups?
- F. Explain ladder branding. What is a good example?
- G. A wine producer wants to boost \_\_\_\_\_. What are some ways to achieve this goal?
- Consumer loyalty
  - Market share
  - Brand prestige
  - Exclusivity
  - Accessibility



## D3 Still wines of the world practice questions

Write as much as possible about each of the options. Aim for a full A4-size answering sheet.

### Describe grape growing, wine production process and selling points of

- 1) Bordeaux: Barsac, Pessac-Léognan and Entre-Deux-Mers
- 2) Bordeaux: Pauillac, Cru Bourgeois Bordeaux and AC Bordeaux
- 3) Burgundy: Morgon,
- 4) Burgundy:
- 5) Alsace: Pinot Gris Grand Cru AC, Pinot Noir d'Alsace AC, Gewurztraminer Selection de Grains Nobles AC
- 6) Loire: Saumur-Champigny, Muscadet de Sèvre et Maine, Coteaux du Layon
- 7) Rhone: Tavel, Gigondas, Hermitage
- 8) Germany: Mosel, Rheingau, Ahr
- 9) Spain: Rias Baixas, Rueda, white Rioja
- 10) Spain: Rioja, Bierzo, La Mancha
- 11) Italy: Valpolicella, Abruzzo, Puglia
- 12) Italy: Veneto, Alto-Adige, Friuli
- 13) Italy: Barolo, Chianti Classico, Sicily
- 14) Greece: Santorini, Nemea, Naoussa
- 15) Canada & US: Niagara, Willamette Valley, Caneros
- 16) South America: Mendoza, Salta, Colchagua
- 17) Australia: Riverina, Hunter Valley, Tasmania
- 18) New Zealand: Martinborough, Marlborough, Central Otago
- 19) China: Helan Mountain, Shangri-la, Penglai

Discuss how the grape variety \_\_\_\_\_ is used to make wines of different styles in the following regions:

Grape variety	Regions (choose three)
Chardonnay	Chablis, Macon Villages, Montrachet Grand Cru, Caneros, Yarra Valley, Elgin, Central Otago
Chenin Blanc	Vouvray, Savennières, Coteaux du Layon, South Africa
Sauvignon Blanc	Sancerre, Graves, Marlborough, South Africa
Riesling	Mosel, Rheingau, Alsace, Clare Valley
Semillon	Médoc AOC, Graves, Sauterne, Hunter Valley
Cabernet Sauvignon	Paulliac, Napa Valley, Margaret River, Coonawarra, Western Cape
Cabernet Franc	Saumur, Saint-Emilion, Maipo Valley
Merlot	Pomerol, Sonoma County, Stellenbosch, Central Valley Chile
Malbec	Cru Bourgeois Bordeaux, Cahors, Mendoza

Syrah/Shiraz	Côte Rôtie, Châteauneuf du Pape, Paso Nobles, Barossa, Riverina
Grenache	Tavel, Châteauneuf du Pape, Priorat, Rioja, McLaren Vale, South Africa
Pinot Noir	Beaujolais, Gevrey-Chambertin, Pfalz, Russian River, Willamette Valley, Martinborough, Tasmania, Central Otago
Sangiovese	Chianti, Chianti Classico, Brunello di Montalcino, Adelaide Hills, California
Tempranillo	Rioja, Ribera del Duero, Douro Valley, La Mancha

**What are the climatic, winemaking and regulatory challenges for vineyards and wineries in \_\_\_\_\_. What are the market challenges and opportunities for these producers?**

- |                              |                      |                      |
|------------------------------|----------------------|----------------------|
| 1) Greece                    | 8) Washington State  | 16) Stellenbosh      |
| 2) Austria                   | 9) Alto Adige        | 17) Darling-Murray   |
| 3) Alsace                    | 10) Puglia           | 18) China            |
| 4) SW France                 | 11) Piedmonte        | 19) Or pick randomly |
| 5) Jura                      | 12) Priorat          | pick a subregion     |
| 6) Niagara                   | 13) Ribera del Duero | from D3              |
| 7) South Coast<br>California | 14) Central Otago    |                      |
|                              | 15) Tokaj            |                      |

**Detail a) viticulture, b) winemaking, c) resulting style and d) suitability for ageing for**

- 1) Domaine de Chevalier Grand Cru Classé de Graves Pessac-Léognan
- 2) Château Suduiraut Premier Cru Classe Sauternes
- 3) Armand Rousseau La Chambertin Grand Cru Burgundy
- 4) Domaine Francois Raveneau Butteaux, Chablis Premier Cru
- 5) Louis Jadot Beaujolais Villages
- 6) Domaine Zind Humbrecht Gewürztraminer Alsace Grand Cru Hengst
- 7) J J Prum Graacher Himmelreich Riesling Kabinett from Mosel
- 8) Weingut Robert Weil Kiedricher Grafenberg Riesling Trockenbeerenauslese
- 9) Rudolf Fürst Centgrafenberg GG from Pfalz
- 10) Domaine Alain Voge Cornas Les VV Northern Rhone Syrah
- 11) M Chapoutier Condrieu Coteaux de Chery from Northern Rhône
- 12) E Guigal Châteauneuf-du-Pape
- 13) Domaine Des Baumard Clos Du Papillon Savennières, Loire Valley
- 14) Supermarket own brand Austrian Grüner Veltliner
- 15) Royal Tokaji 6 Puttonyos
- 16) La Rioja Alta Vina Arana Gran Reserva
- 17) Felton Road Bannockburn Pinot Noir from Central Otago
- 18) Oyster Bay Sauvignon Blanc
- 19) Penfolds BIN 389 Cabernet Shiraz from Barossa Valley
- 20) Inniskillin Vidal ice wine from Okanagan Valley

- 21) Blossom Hill white Zinfandel from Lodi California
- 22) Château Montelena Chardonnay from Napa Valley
- 23) Bodega Catena Zapata Alamos Malbec, generic Mendoza
- 24) Supermarket own brand Chile Carménère
- 25) Grace Wine Kosu Private Reserve
- 26) Naudé Old Vines Chenin Blanc Western Cape
- 27) Or just pick a random bottle and start testing yourself :)

- A. Bordeaux has a unique commercial system, known as *la place de Bordeaux*. Identify the parties involved and explain their roles in the distribution of the region's wines.
- B. Why does the red wines of \_\_\_\_\_ have such a high reputation? What could threaten this reputation?
- a. Côte de Nuits, Burgundy
  - b. Pauillac, Bordeaux
  - c. Pomerol, Bordeaux
  - d. Cote Rotie, Rhone
  - e. Barolo, Piemonte
  - f. Brunello di Montalcino
  - g. Bolgheri, Tuscany
  - h. Barossa Valley, Australia
  - i. Napa Valley, California
- C. Discuss the strengths and weaknesses of \_\_\_\_\_ in the view of the consumer.
- |                         |                     |
|-------------------------|---------------------|
| a. Jura                 | i. Tokaj            |
| b. The Loire Valley     | j. Greece           |
| c. Alsace               | k. Alentejo         |
| d. Languedoc-Roussillon | l. The Finger Lakes |
| e. Friuli               | m. Chile            |
| f. Galicia              | n. Argentina        |
| g. Germany              | o. Marlborough      |
| h. Austria              |                     |
- D. Describe the Germany Pradikatswein system and assess its strengths and weaknesses. How has the VDP tried to address these weaknesses?

For a complete compilation of past D3 exam questions, see **the 50+ page PDF compiled by Alex Tsui**. Also join the [WSET Diploma study group on Facebook](#) to connect with fellow students and alumni!

## D4 Sparkling wine practice questions

Write as much as possible about each of the options. Aim for a full A4-size answering sheet.

A. Compare and evaluate the pros and cons of making sparkling wines using the traditional method and the

- 1) Tank method
- 2) Asti Method
- 3) Carbonation

B. Explain the differences between the Asti Method and tank method. Give examples for each winemaking method in the Old World and New World.

C. Describe the following grapes and explain what they each bring to the blend:

Blend A	Blend B	Blend C
Pinot Noir Meunier Chardonnay	Macabeo Xarel-lo Parellada	Lambrusco Salamino Lambrusco Grasparossa Lambrusco di Sorbara

D. Detail the hazards in \_\_\_\_\_ in relation to making sparkling wines. What are the adverse effects on grapes? What are the common vineyard practices used to combat them?

- |              |                 |                  |
|--------------|-----------------|------------------|
| 1) Champagne | 5) Cava/Penedes | 9) Franciacorta  |
| 2) Burgundy  | 6) Prosecco     | 10) Trentodoc    |
| 3) Alsace    | 7) Asti         | 11) South Africa |
| 4) The Loire | 8) Lambrusco    | 12) California   |

E. Analyse the success of Prosecco as a category. Explain why Cava hasn't enjoyed a similar breakthrough.

F. Explain the market positioning and route to market for Champagne and Prosecco. Why are they priced differently and how do producers and merchants justify that?

G. List and describe the different styles of sparkling wines made \_\_\_\_\_ and the subregions you are likely to find them.

- |                 |                |
|-----------------|----------------|
| 1) USA          | 4) New Zealand |
| 2) South Africa | 5) Argentina   |
| 3) Australia    | 6) Chile       |

H. Assess the challenges and opportunities for exporting sparkling wines from

- |                 |                 |
|-----------------|-----------------|
| 7) USA          | 10) New Zealand |
| 8) South Africa | 11) Argentina   |
| 9) Australia    | 12) Chile       |



## D5 Fortified wine practice questions

Write as much as possible about each of the options. Aim for a full A4-size answering sheet.

A. Pick two wines within the same category, compare and contrast them in terms of a) their base wine, b) maturation method, c) final style and d) route to market.

I. 20 year-old fortifieds	II. Mass market fortifieds
1) VOS Oloroso 2) 20yo Tawny Port 3) 20yo Tawny White Port 4) 20yo Sercial Madeira 5) 20yo Boal Madeira 6) Fransquera/Garrafeira 7) Rare Rutherglen Muscat	1) Pale cream 2) Ruby Port 3) Rserve Tawny 4) White Port 5) Standard blend Madeira 6) Muscat Beaume-de-Venis 7) Roussillon AOC Tuille

B. Explain why \_\_\_\_\_ is suitable for base wine production. Make sure that you discuss the nature of the grape, yield, susceptibility to pests and diseases and vineyard management required.

- 1) Palomino → Sherry
- 2) A blend of grapes in the Duoro → Port
- 3) Tinta Negra → Madeira
- 4) Muscat Blanc a Petit Grains → White VDNs & Rutherglens
- 5) Grenache Noir for → Red VDNs

C. Explain the process of making a basic \_\_\_\_\_ from harvest to bottling.

- |                                     |                                |
|-------------------------------------|--------------------------------|
| 1) Sherry - dry - biological ageing | 6) Basic White Port            |
| 2) Sherry - dry - oxidative ageing  | 7) Basic Madeira               |
| 3) Sherry - sweetened               | 8) Basic white VDNs            |
| 4) Basic Ruby Port                  | 9) Basic red VDNs              |
| 5) Basic Tawny Port                 | 10) Standard Rutherglen Muscat |

D. Detail how vineyard practices in \_\_\_\_\_ contributes to the successful making of \_\_\_\_\_.

- 1) Sherry
- 2) Duoro Valley, Port
- 3) Madeira
- 4) Southern France, VDNs