

WSET Diploma Wines of the World

Past Questions by Topic (2004–2023) Compilation

- This document contains 48 pages, with >200 complete questions over the years.
- Questions are taken from the current Diploma D3 (2019 October–2023 May) and the legacy Diploma Unit 3 (2004–2019 June). Questions from the last Unit 3 exam in September 2020 were not available.
- Questions are compiled through published Examiners' Reports available online.
- Questions in this compilation are arranged according to the chapter number of the current D3 Diploma text, in reverse chronological order.
- Some questions are broken up into multiple parts and sorted into their respective chapters. Utilise the search function for the question number to see other parts of the same question.
- Questions from the legacy Unit 3 pertaining to countries/regions removed from the syllabus, named producers and history have been excluded.
- Use this document in conjunction with the compilation of Examiners' Reports available at: <https://bit.ly/3M4pYRE>. Reports are organised in reverse chronological order.

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02. Bordeaux

[2021-10-Q1]

Describe the production and selling points of the following AOC Bordeaux white wines.

a) Entre-deux-Mers; b) Pessac-Léognan; c) Barsac.

[2019-10-Q1]

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.

[2019-01-A]

With reference to grape growing and winemaking, describe the production and resulting style of wine for Pomerol AC. (33%)

[2018-06-B2]

Wine made at top châteaux in Pauillac can be sold under different labels or appellations ranging from Grand Vin to generic AC Bordeaux. Identify and describe all the options and explain why they might be used. (Weighting will vary for each option)

[2017-06-B5-2]

Discuss the white wine Domaine de Chevalier Grand Cru Classé de Graves Pessac-Léognan under the following headings:

a) Viticulture (20%); b) Winemaking (15%); c) Resulting style (15%).

[2015-01-A]

Account for the differences in wine style, quality and price between the following appellations: Pauillac, Barsac, Pomerol, Entre-Deux-Mers & Blaye Côtes de Bordeaux. (each 33%)

[2013-06-A] *cross-topic with Australia*

Using your knowledge of the style of the wines below (each 50%), describe them based on the following criteria:

- Chateau Ducla Entre-deux-Mers
- Chateau Climens Barsac
- De Bortoli Noble One Botrytis Semillon
- Tyrrell's Vat 1 Hunter Semillon

a) Climate; b) Harvesting; c) Vinification and maturation; d) Resulting style of wine and target market.

[2013-06-B3]

Describe the annual cycle of work in a typical Médoc vineyard.

[2013-01-A-a]

Explain how factors and work in the vineyard, combined with winemaking techniques, determine the style and quality of the following wines: (each 33%)

- Cru Classé Saint-Estèphe
- AC Bordeaux Rouge
- Premier Grand Cru Classé Saint-Émilion

[2012-06-B5-b]

What is the role of blending in the production of Sauternes 1er Cru Classé Grands Vins. (33%)

[2012-01-B3]

Describe the classification systems of Saint-Émilion and Cru Bourgeois. (50%)

Discuss the changes that have taken place in the last 10 years. (50%)

[2010-01-A]

Discuss the various options for blending in the Bordeaux region. (50%)

For each option, explain why each of these might be used. (50%)

[2009-01-B2] *cross-topic with Australia*

Discuss the use of Semillon in each of the following wines:

a) Sauternes; b) Graves; c) South Eastern Australia blend.

[2008-06-A-1]

Describe the red wine Mouton Cadet Bordeaux 2003 under the following headings: (50%)

a) Climate; b) Grape variety(ies); c) Harvesting; d) Maturation; e) Scale of production and resulting quality of wine.

[2008-01-A]

Describe the contribution that the grape varieties grown in Bordeaux make to the character of the Appellation Contrôlée wines in which they are used. Illustrate your answer with examples of wines from the region.

[2007-01-A]

Describe the classification systems in Bordeaux. (33%)

[2005-06-A] *cross-topic with the Loire Valley, California & New Zealand*

Describe the similarities and differences between Sauvignon Blanc wines from the Napa Valley, Marlborough, Pouilly-Fumé and Pessac-Léognan.

[2005-01-A-b]

France is renowned for the variety of its terroir. For Bordeaux, explain how terroir is believed to determine the style of two different wines. (33%)

[2004-B5-e]

(2003 saw abnormal weather conditions in the Northern Hemisphere.) Describe the weather conditions in Pomerol and explain the impact on the wines produced. (25%)

[2004-B2-a]

Botrytis cinerea helps to make great sweet wines in Sauternes. Describe the production techniques used in Sauternes and the resulting wine styles. (50%)

[2004-A-a]

What are the factors that have led to top quality Cabernet Sauvignon being produced in Bordeaux? (25%)

[2006-06-B2-e]

Write a paragraph about En Primeur (futures). (20%)

03–04. Burgundy & Beaujolais

Burgundy

[2023-05-Q3]

Explain the Appellations Contrôlée hierarchy relating to the red wines of the Côte d'Or, giving examples of AOCs at each level. (50%)

Comment of the challenges growers face in the production of grapes for these wines. (50%)

[2022-10-Q5] *cross-topic with California*

Briefly outline the characteristics of the Chardonnay vine. (20%)

Compare the grape growing environment of Chablis and the Russian River Valley. (30%)

Describe the techniques winemakers use in these two regions to enhance the aromas and texture of their Chardonnay wines. (50%)

[2022-05-Q1] *cross-topic with Australia & New Zealand*

Why are the following regions suited to the growing of Pinot Noir?

a) Central Otago; b) Mornington Peninsula; c) Côte Chalonnaise.

[2022-02-Q6]

Explain how and why the following wines differ in style and price:

a) Petit Chablis AOC; b) Le Montrachet Grand Cru AOC; c) Pouilly-Fuissé AOC.

[2021-05-Q7]

Describe the business models of domaines, négociants and co-operatives in Burgundy. (60%)

Explain how this diversity came about. (20%)

How is Burgundy's trade structure currently evolving? (20%)

[2020-10-Q2]

Why do the red wines of Burgundy have such a high reputation? (70%)

What could threaten this reputation? (30%)

[2019-01-B2]

With reference to grape growing and winemaking, explain how and why the following wines differ in style and price.

a) Chablis Premier Cru AC; b) Le Montrachet Grand Cru AC; c) Mâcon Blanc AC.

[2017-01-B3]

Describe the Appellation Contrôlée structure of the Côte d'Or. (50%)

Discuss the advantages and disadvantages of this classification system for producers and consumers. (50%)

[2016-01-A]

With reference to grape growing and winemaking, describe the method of production and resulting style of wine for Pommard Premier Cru. (33%)

[2014-06-B2]

Describe the AOC system of the vineyards of the Côte d'Or. (70%)

Outline the advantages and disadvantages of this system for the consumer. (30%)

[2014-01-A]

Describe the Chablis region under the following headings: (50%)

a) Classification system; b) Grape variety(ies) and styles of wine; c) Climate, soil and topography.

[2011-01-B5]

Describe the roles growers (33%), négociants (33%) and co-operatives (33%) play in the production and distribution of Burgundy's wines.

[2010-01-B5-a]

Discuss the factors to be considered when replanting and managing an existing vineyard for the production of Chablis Grand Cru. (50%)

[2009-06-B2]

Describe the factors that have led to top quality wines being produced in Chablis. (40%)

What are the challenges of producing wine there? (30%)

What does the region offer the consumer in terms of wine style and quality level? (30%)

[2009-01-B1]

Explain how the vinification and maturation of red wine varies throughout the Burgundy region.

[2008-06-B5] *cross-topic with Chile & New Zealand*

Explain why the Pinot Noir wines from Nuits-Saint-Georges, Chile and Central Otago are so different.

[2007-06-B5]

Select three white wines from Burgundy that illustrate the range of styles and qualities available. Explain the factors in the vineyard and the winery that result in these differences. (No more than two of the wines should be produced from Chardonnay.)

[2006-01-A-a]

Describe the wine Louis Jadot Clos Bougeot Grand Cru under the following headings: (50%)

a) Climate; b) Viticulture; c) Vinification; d) Assessment of quality; e) Target market.

[2005-01-A-c]

France is renowned for the variety of its terroir. For Burgundy, explain how terroir is believed to determine the style of two different wines. (33%)

[2004-B5-a]

(2003 saw abnormal weather conditions in the Northern Hemisphere.) Describe the weather conditions in Chablis and explain the impact on the wines produced. (25%)

Write a paragraph about: (each 20%)

1. Climate [2013-01-B2-b]
2. Grand Cru [2013-01-B2-c]
3. Limestone [2013-01-B2-e]
4. Petit Chablis [2006-06-B2-f]
5. Volnay [2013-01-B2-f]
6. Pinot Noir from Pommard [2005-01-B4-f]

Beaujolais

[2019-06-B5]

Discuss how grape growing and winemaking differ in Beaujolais Nouveau AC, Beaujolais Villages AC and Moulin-à-Vent AC. (75%)

What are the strengths and weaknesses of Beaujolais in the marketplace? (25%)

[2014-06-A]

Explain how grape growing and winemaking determine the style of Beaujolais Nouveau. (50%)

[2008-01-B2-b]

Describe the production process for Beaujolais Nouveau AC. (25%)

Cross-region

[2016-06-A]

With reference to grape growing and winemaking, account for the differences in wine style, quality and price between the following appellations:

Version 1: Beaujolais-Villages, Chablis Grand Cru & Le Chambertin

Version 2: Beaujolais-Villages, Petit Chablis & Bâtard-Montrachet

Version 3: Beaujolais-Villages, Chablis Grand Cru & Nuits-Saint-Georges

[2012-06-B3]

What are the similarities of (50%) and differences between (50%) the Beaujolais and Mâconnais districts.

[2010-06-A]

Describe the two wines below under the following headings:

- Louis Jadot Grands Echezeaux Grand Cru 13.5% abv
- Georges Dubœuf Fleurie 13% abv

a) Climate and soil; b) Viticulture and grape variety(ies); c) Vinification; d) Scale of production and quality of wine.

[2007-01-B4]

Describe Beaujolais Villages and Chambertin Clos de Bèze Grand Cru under the following headings:

a) Climate; b) Soil; c) Pruning and training; d) Fermentation; e) Maturation.

05. Alsace

[2022-02-Q5] *cross-topic with Germany & Australia*

With reference to climate, soil and winemaking describe the production of the following Riesling wines:

a) Mosel Eiswein; b) Alsace Grand Cru (dry style); c) Clare Valley.

[2022-05-Q2]

Describe the characteristics of the 'noble' white grape varieties grown in Alsace. (60%)

Explain how these varieties can be used to produce wines of differing styles and quality levels in this region. (40%)

[2019-10-Q7] *cross-topic with North-East Italy & New Zealand*

With reference to Alsace, Trentino-Alto Adige and New Zealand, explain how Pinot Gris/Grigio is used to produce different styles of wine.

[2018-06-A]

Describe the typical style and outline the principal selling points of Alsace Gewurztraminer Sélection de Grains Nobles. (33%)

[2017-06-B1]

"Alsace is one of the great under-appreciated treasures of the wine world." (Jancis Robinson, Oxford Wine Companion). Discuss the challenges of selling Alsace wines.

[2014-01-A]

Describe the Alsace region under the following headings: (50%)

a) Classification system; b) Grape variety(ies) and styles of wine; c) Climate, soil and topography.

[2013-01-A]

Explain how factors and work in the vineyard, combined with winemaking techniques, determine the style and quality of Alsace Gewurztraminer Vendanges Tardives. (33%)

[2011-06-B6]

From the point of view of the consumer, what are the strengths (50%) and weaknesses (50%) of the wines of Alsace?

[2010-01-B3]

For each of the Alsace wines listed below, describe the wine using the format of a tasting note and comment on the factors in the vineyard and in the winery that determine the style of the wine.

a) Muscat d'Alsace AC; b) Pinot Gris Grand Cru AC; c) Gewurztraminer Selection de Grains Nobles AC; d) Pinot Noir d'Alsace AC.

[2009-06-B6]

Outline the rules governing the production of Grand Cru wines in Alsace. (60%)

Why has this category not met with universal approval in the region? (40%)

[2008-01-B3-a]

Describe the soils in Alsace and discuss their importance in determining the styles of wine produced. (20%)

[2009-01-B5-a]

Describe its style and method of production for Grand Cru Gewurztraminer from Alsace. (33%)

[2006-06-B6] *cross-topic with Veneto*

Describe the two wines below under the following headings:

- Casa Vinicola Botter Veneto IGT Pinot Grigio
- Léon Beter Alsace Tokay Pinot Gris Sélection de Grains Nobles 1994 13.5% abv

a) Climate; b) Viticulture; c) Vinification; d) Assessment of Quality; e) Target Market.

[2005-01-A-a]

France is renowned for the variety of its terroir. For Alsace, explain how terroir is believed to determine the style of two different wines. (33%)

[2004-B6-e]

Identify the area of production of Rangen Riesling Grand Cru AC from the attached map. Briefly describe the wine using the format of a tasting note, and comment briefly on the factors in the vineyard and in the winery that determine the style of the wine. (16%)

With reference to Alsace, write a paragraph about: (each 20%)

1. Climate [2014-06-B5-b]
2. Soils [2014-06-B5-j]
3. Gewurztraminer [2014-06-B5-c]
4. Pinot Gris [2014-06-B5-f, 2006-01-B3-a]
5. Pinot Noir [2014-06-B5-g]
6. Muscat [2014-06-B5-e]
7. Alsace Grand Cru [2014-06-B5-a, 2006-01-B3-c]
8. Vendange Tardive [2014-06-B5-l]
9. Sélection de Grains Nobles [2014-06-B5-i]

06. The Loire Valley

[2022-10-Q1] *cross-topic with South of France & Spain*

Compare the production (60%) and commercial success (40%) of rosé wines in Anjou, Provence and Navarra.

[2022-02-Q2]

From the point of view of the consumer, what are the strengths and weaknesses of wines from the Loire Valley?

[2021-10-Q5] *cross-topic with South Africa*

Describe the characteristics of the Chenin Blanc grape variety. (40%)

How do producers use Chenin Blanc to make a wide variety of wine styles? (60%)

[2021-05-Q3-b]

Describe the production and resulting style of the wine Château du Coing de St Fiacre Muscadet Sèvre et Maine Sur Lie. (35%)

What challenges do the producers of this wine face in the marketplace? (15%)

[2019-10-Q2]

Describe the grapes, climates and soils found in the following appellations: (60%)

a) Muscadet de Sèvre et Maine; b) Saumur-Champigny; c) Coteaux du Layon.

Explain the main challenges in the vineyard and the marketplace for each of these wines. (40%)

[2019-01-A]

With reference to grape growing and winemaking, describe the production and resulting style of wine for Coteaux du Layon AC. (33%)

[2018-01-A]

Account for the styles and quality levels of the wines produced in:

Muscadet, Chinon, Vouvray & Sancerre. (each 33%)

[2017-01-A]

High levels of sweetness in light wines can be achieved in different ways. With reference to grape growing and winemaking, describe the production of the sweet wine Coteaux du Layon. (33%)

[2017-01-B1] *cross-topic with the Bordeaux, California & New Zealand*

Why is Sauvignon Blanc popular with both producers and consumers? Use examples of wines from around the world to support the points you make.

[2016-01-B2]

Account for the diversity of wines produced in the Loire Valley. (70%)

What are the challenges of selling these wines outside France? (30%)

[2014-01-B5]

Discuss the diversity of still wines produced in Anjou-Saumur with reference to:

a) Grape varieties (30%); b) Vineyard factors (40%); c) Winemaking (30%).

[2013-06-A]

Using your knowledge of the style of the wine Chateau de la Roulerie Coteaux du Layon, describe them based on the following criteria (50%):

a) Climate; b) Harvesting; c) Vinification and maturation; d) Resulting style of wine and target market.

[2011-01-B3]

Describe the climate, main soil types and key grape varieties found in the four districts of the Loire Valley (40%).

Explain how these factors, and others, combine to produce Muscadet Sèvre et Maine Sur Lie, Bonnezeaux, Chinon and Sancerre. (60%)

[2008-06-B2]

Select one still AC wine from the Loire Valley made wholly or predominantly from each of the grape varieties listed below. Describe its style and the factors contributing to that style.

a) Muscadet; b) Chenin Blanc; c) Sauvignon Blanc; d) Cabernet Franc.

[2008-01-B3-f]

Describe the soils in Touraine (Vouvray) and discuss their importance in determining the styles of wine produced. (20%)

[2007-01-B5] *cross-topic with South Africa*

Describe and discuss the various styles of still wines produced from Chenin Blanc in the Loire and South Africa.

[2005-06-A] *cross-topic with Bordeaux, California & New Zealand*

Describe the similarities and differences between Sauvignon Blanc wines from the Napa Valley, Marlborough, Pouilly-Fumé and Pessac-Léognan.

[2005-01-A-d]

France is renowned for the variety of its terroir. For the Loire Valley, explain how terroir is believed to determine the style of two different wines. (33%)

[2005-01-B1-a]

Compare and contrast the pairs of wines: Vouvray Sec AC and Coteaux du Layon AC. (50%)

With reference to the Loire Valley, write a paragraph about: (each 20%)

1. Climate [2014-06-B5-b]
2. Soils in the Nantais [2015-06-B6-i]
3. Soils in Touraine [2015-06-B6-d]
4. Fungal diseases [2015-06-B6-g]
5. Muscadet Sur Lie [2012-06-B6-b, 2006-06-B2-a]
6. Cabernet Franc [2015-06-B6-b]
7. Botrytis [2015-06-B6-e]
8. Savennières [2015-06-B6-c]
9. Rosé d'Anjou [2015-06-B6-a, 2013-06-B6-d, 2005-06-B3-d]
10. Bourgueil [2012-06-B6-f]
11. Sancerre [2017-06-B6-d1]
12. Pouilly-Fumé [2017-06-B6-d2]
13. Reuilly [2015-06-B6-j]
14. Quincy [2015-06-B6-h]
15. Menetou-Salon [2015-06-B6-f]
16. Pinot Noir [2005-01-B4-a]

07. The Rhône Valley

[2022-05-Q5] *cross-topic with Australia*

With reference to the Northern Rhône and South Australia, explain how factors in the vineyard and the winery contribute to the production of high-quality wines made from Syrah/Shiraz.

[2021-05-Q2] *cross-topic with the South of France & Australia*

What are the characteristics of the Grenache Noir grape variety in the vineyard and the cellar? (55%)

Explain how these characteristics contribute to the style and quality of the wines in the following: (45%)

a) McLaren Vale (old vines); b) Tavel AOC; c) Corbières AOC (rouge).

[2021-01-Q1]

Explain how the following provide different options for the production of a high-volume, inexpensive red AOC Côtes du Rhône:

a) AOC regulations (30%); b) Grape growing (30%); c) Winemaking (40%).

[2019-06-B3]

Identify and discuss the factors in the vineyards of Châteauneuf-du-Pape AC that are responsible for creating this famous wine. (Weighting will vary for each factor)

[2019-06-A] *cross-topic with South of France, California & Chile*

Describe the characteristics of the Viognier grape variety. (30%)

Comment on the use of this variety in each of the following: (each 35% – version varies)

a) Condrieu AC; b) Languedoc-Roussillon; c) California; d) Chile.

[2017-01-B5]

Explain the role of blending in determining the style and quality of the following wines: (45%)

a) Côte Rôtie; b) Hermitage; c) St-Joseph.

Why are some of these wines so expensive? (55%)

[2015-06-A] *cross-topic with California, Australia & New Zealand*

The Syrah based wines of the Northern Rhône vary significantly in quality and price. Why is this? (60%)

Comment on the use of this variety in each of the following (each 20% – version varies):

a) California; b) Hunter Valley; c) Hawke's Bay.

[2014-06-A]

Explain how grape growing and winemaking determine the style of inexpensive red Côtes du Rhône. (50%)

[2014-01-B1]

Discuss the various factors that account for the differences in quality, style and price of the red wines of Châteauneuf-du-Pape.

[2013-01-B5]

Describe the climate, topography, soils and grapes of the Northern Rhône. (40%).

Indicate how these are responsible for the different styles and qualities of wines produced in the various appellations. (60%).

[2010-06-B2]

Describe how the factors in the vineyard, winery and marketplace influence the style, quality and price of

a) Condrieu AC; b) Gigondas AC; c) White Châteauneuf du Pape AC; d) Tavel AC.

[2008-06-A-2]

Describe the red wine Domaine Jean-Louis Chave L'Hermitage under the following headings: (50%)

a) Climate; b) Grape variety(ies); c) Harvesting; d) Maturation; e) Scale of production and resulting quality of wine.

[2008-01-B6-cd]

With reference to the maps enclosed, state the number which correctly locates the area of production of Hermitage (Rouge) AC and Tavel AC. Briefly describe the wine using the format of a tasting note and comment on the factors in the vineyard and in the winery that determine the style of the wine. (50%)

[2007-06-B6] *cross-topic with Spain & Australia*

Compare and contrast the production and style of Barossa old vine Grenache, Châteauneuf du Pape AC and Navarra Rosado DO.

[2006-06-A] *cross-topic with Australia*

Describe how the factors in the vineyard and winery determine the style and quality of Syrah or Syrah dominated wines from Northern Rhône, Barossa and one other country.

[2005-01-A-e]

France is renowned for the variety of its terroir. For the Rhône Valley, explain how terroir is believed to determine the style of two different wines. (33%)

[2004-B1-e]

Describe the climate in Côte-Rôtie and explain how climatic factors determine the principle style(s) of light wines produced. (16%)

Write a paragraph about: (each 20%)

1. Mourvèdre [2012-06-B6-c]
2. Viognier [2012-06-B6-a]
3. Hermitage [2006-01-B6-e]
4. Lirac [2017-06-B6-b1]
5. Tavel [2017-06-B6-b2]
6. Tavel Rosé [2013-06-B6-b, 2005-06-B3-b]

08. South of France

[2022-10-Q1] *cross-topic with the Loire Valley & Spain*

Compare the production (60%) and commercial success (40%) of rosé wines in Anjou, Provence and Navarra.

[2021-05-Q2] *cross-topic with the Rhône Valley & Australia*

What are the characteristics of the Grenache Noir grape variety in the vineyard and the cellar? (55%)

Explain how these characteristics contribute to the style and quality of the wines in the following: (45%)

a) McLaren Vale (old vines); b) Tavel AOC; c) Corbières AOC (rouge).

[2019-06-A] *cross-topic with the Rhône Valley, California & Chile*

Describe the characteristics of the Viognier grape variety. (30%)

Comment on the use of this variety in each of the following: (each 35% – version varies)

a) Condrieu AC; b) Languedoc-Roussillon; c) California; d) Chile.

[2018-06-A]

Describe the typical style and outline the principal selling points of Côtes de Provence rosé. (33%)

[2018-01-B1]

Discuss the developments in grape growing, winemaking and the marketplace that have shaped the wines of the Languedoc over the past 40 years.

[2015-01-B3]

Discuss the following red wines from the south of France.

a) IGP/Vins de Pays; b) Corbières; c) Bandol.

[2012-01-A]

What are the strengths (50%) and weaknesses (50%) of Languedoc-Roussillon as a wine producing region?

[2010-01-B2]

Discuss the five major black grape varieties currently used for AC wines in Languedoc, such as Minervois and Coteaux du Languedoc.

[2009-01-B5-b]

Describe its style and method of production for Côtes de Provence Rosé. (33%)

[2005-06-B1] *cross-topic with Chile & Argentina*

With reference to both France and South America, write about each of the following grape varieties:

a) Malbec; b) Syrah; c) Merlot.

Write a paragraph about: (each 20%)

1. Mourvèdre [2012-06-B6-c]
2. Languedoc AC [2006-06-B2-d]
3. Picpoul de Pinet [2017-06-B6-c]

09. South West France

[2023-05-Q6] *cross-topic with Argentina*

Assess the strengths, weaknesses and potential of Malbec, making reference to the wines of Argentina and South West France.

[2020-10-Q4]

Comment on the use of the following grape varieties in South West France:

a) Tannat (35%); b) Petit and Gros Manseng (35%); c) Colombard (30%).

[2008-01-B2-c]

Describe the production process for Monbazillac AC. (25%)

[2007-06-B4-e]

Describe the style(s) of wine produced from Tannat and state the characteristics of the variety that contribute to that style. (20%)

Write a paragraph about: (each 20%)

1. Monbazillac [2016-06-B6-d]
2. Cahors [2016-06-B6-a]
3. Malbec [2016-06-B6-b]
4. Madiran [2016-06-B6-g, 2006-06-B2-c]
5. Tannat [2016-06-B6-h, 2010-06-B4f, 2006-01-B6-c]
6. Jurançon [2016-06-B6-c, 2012-06-B6-d]
7. IGP [2016-06-B6-e]

10. Jura

[2022-10-Q2]

Describe the growing environment (30%) and grape varieties (30%) in the Jura region. Explain how winemaking (40%) influences the range of wine styles produced.

11. Germany

[2022-02-Q5] *cross-topic with Alsace & Australia*

With reference to climate, soil and winemaking describe the production of the following Riesling wines:

a) Mosel Eiswein; b) Alsace Grand Cru (dry style); c) Clare Valley.

[2021-10-Q6]

Explain how the following factors determine the style of the red wines produced in Baden:

a) climate; b) grape variety/ies; c) winemaking techniques. (50%)

[2020-10-Q3]

What are the weaknesses of the German Prädikatswein system? (40%)

How has the Verband Deutscher Prädikatsweingüter (VDP) tried to address these weaknesses? (60%)

[2019-01-A]

With reference to grape growing and winemaking, describe the production and resulting style of wine for Rheingau Riesling Trockenbeerenauslese QmP. (33%)

[2018-01-B3]

Identify and discuss the factors in the vineyard that give the wines of the Mosel Valley their unique character.

[2017-06-A] *cross-topic with California, Oregon, South Africa, Australia & New Zealand*

Why is Pinot Noir a difficult grape to grow? (60%)

Comment on the use of this variety in each of the following regions: (each 20% – version varies)

a) Ahr; b) Carneros; c) Willamette Valley; d) Walker Bay; e) Yarra Valley; f) Martinborough.

[2017-01-A]

High levels of sweetness in light wines can be achieved in different ways. With reference to grape growing and winemaking, describe the production of the sweet wine Rheingau Riesling Beerenauslese. (33%)

[2016-01-A]

With reference to grape growing and winemaking, describe the method of production and resulting style of wine for each the following:

- Rheingau Riesling Eiswein (33%)
- Mosel Riesling Kabinett (33%)

[2014-06-B6]

With reference to Mosel Riesling Eiswein, write about the following:

a) Climate; b) Soil and topography; c) Grape variety; d) Harvesting; e) Winemaking.

[2014-01-A]

Describe the Rheingau and Baden regions under the following headings:

a) Classification system; b) Grape variety(ies) and styles of wine; c) Climate, soil and topography.

[2013-01-A]

Explain how factors and work in the vineyard, combined with winemaking techniques, determine the style and quality of Rheingau Riesling Eiswein. (33%)

[2012-06-B1]

What are the factors that contribute to the diversity of wine styles produced in Germany?

[2011-06-B5-a]

Describe the method of production and resulting style of wine for Rheingau Riesling Beerenauslese. (33%)

[2010-06-B3]

Describe the style and outline the principle selling points of:

- a) Black Tower Rivaner Deutscher Tafelwein Rhein 2008
- b) Schloss Johannisberger Erstes Gewächs Riesling 2007
- c) Berncastler Doctor Riesling Trockenbeerenauslese 2006, Weingut Wwe. Dr. H. Thanisch

[2008-01-B3-d]

Describe the soils in Mosel and discuss their importance in determining the styles of wine produced. (20%)

[2008-01-B4] *cross-topic with Austria & Australia*

The Rhine Riesling grape produces very different styles of wine in the Eden Valley, the Rheingau and in the Wachau. Describe the factors in the vineyard and in the winery that account for these differences in style.

[2007-06-A]

Describe Dr. Loosen Bernkasteler Lay Riesling Eiswein 2002 (7.0% abv) under the following headings: (50%)

- a) Climate; b) Harvesting; c) Vinification; d) Maturation.

[2007-06-B4-d]

Describe the style(s) of wine produced from Dornfelder and state the characteristics of the variety that contribute to that style. (20%)

[2007-01-A]

Describe the classification systems in Germany. (33%)

[2006-06-B1]

Contrast the regions of Rheingau and Baden with specific reference to climate, soil, grape varieties and wine industry structures.

[2005-01-B6] *cross-topic with Australia*

Using your knowledge of the style of the TWO wines depicted, compare and contrast them based on the following:

- Paul Anheuser Nahe Kreuznacher Krötenpfuhl Riesling Auslese 1989 10.0% abv
 - Jacob's Creek Dry Riesling 2003 11.5%
- a) Climate; b) Viticulture; c) Vinification; d) Resulting style of wine; e) Target market.

[2004-B6-df]

Identify the area of production of the following wines from the attached map. Briefly describe the wine using the format of a tasting note, and comment briefly on the factors in the vineyard and in the winery that determine the style of the wine.

- Dürkheimer Fronhof Scheurebe Spätlese QmP
- Bereich Kaiserstuhl Tuniberg Spätburgunder Trocken QbA

Write a paragraph about: (each 20%)

1. Dornfelder [2019-01-B6-c, 2014-01-B6-f, 2013-06-B4-c]
2. Silvaner / Sylvaner [2019-01-B6-f, 2016-01-B6-a, 2008-06-B4-e]
3. Scheurebe [2014-01-B6-j]
4. Müller-Thurgau [2009-01-B6-d]
5. Spätburgunder/Pinot Noir in Germany [2008-06-B4-a, 2005-01-B4-b]
6. Halbtrocken [2006-01-B3-b]
7. Grosses Gewächs [2016-01-B6-b]
8. Erstes Gewächs [2005-06-B5-d]
9. Süssreserve [2016-01-B6-d]
10. Trockenbeerenauslese (TBA) [2008-06-B4-f]
11. Eiswein [2006-01-B3-d]
12. Nahe [2016-01-B6-f1]
13. Pfalz [2016-01-B6-f2, 2009-06-B3-a]
14. Baden [2005-06-B5-a]
15. Rheingau [2016-01-B6-f3]
16. Rudesheim [2013-06-B4-d]
17. Rheinhessen [2008-06-B4-b]
18. Wehlener Sonnenuhr [2008-06-B4-d]
19. AP Number [2013-06-B4-a]
20. VDP [2013-06-B4-f, 2006-01-B3-e]

12. Austria

[2023-05-Q1]

Assess the strengths and weaknesses of Austria as a wine producing country.

[2021-10-Q6]

Explain how the following factors determine the style of the red wines produced in Burgenland:
a) climate; b) grape variety/ies; c) winemaking techniques. (50%)

[2021-05-Q5]

Outline the traditional classification of Austrian Wine based on must weight at harvest. (30%)
Describe the other classification systems in current use. (70%)

[2014-06-B6]

With reference to Smaragd Grüner Veltliner, write about the following:
a) Climate; b) Soil and topography; c) Grape variety; d) Harvesting; e) Winemaking.

[2011-01-B1]

Assess Austria's strengths and weaknesses as a producer of still, light wines.

[2008-01-B4] *cross-topic with Germany & Australia*

The Rhine Riesling grape produces very different styles of wine in the Eden Valley, the Rheingau and in the Wachau. Describe the factors in the vineyard and in the winery that account for these differences in style.

[2007-06-B4-c]

Describe the style(s) of wine produced from Grüner Veltliner and state the characteristics of the variety that contribute to that style. (20%)

[2006-06-B4-f]

Discuss the wines produced in the cool climate region of Wachau. (25%)

[2005-01-B5-c]

Identify the area of production of Weinviertel Grüner Veltliner DAC from the attached map. Briefly describe the wine using the format of a tasting note, and comment briefly on the factors in the vineyard and in the winery that determine the style of the wine. (17%)

[2004-B5-f]

(2003 saw abnormal weather conditions in the Northern Hemisphere.) Describe the weather conditions in Austria and explain the impact on the wines produced. (25%)

Write a paragraph about: (each 20%)

1. Blaufränkisch [2019-01-B6-b, 2016-01-B6-c2, 2014-01-B6-d, 2010-06-B4-a, 2009-01-B6-f]
2. Grüner Veltliner [2019-01-B6-e, 2014-01-B6-g]
3. Burgenland [2016-01-B6-c1]
4. Weinviertal [2016-01-B6-c3]
5. Steiermark (Styria) [2006-01-B3-f]
6. DAC [2013-06-B4-b]

13. Tokaj

[2022-05-Q4]

Describe how the different categories of Tokaji are produced. (70%)

What factors have driven the changes in style that have emerged in Tokaj in the last 30 years? (30%)

[2021-01-Q4-c]

Explain how sweet wine production in Tokaj determines wine style. (35%)

[2018-06-A]

Describe the typical style and outline the principal selling points of Tokaji 5 Puttonyos. (33%)

[2017-01-A]

High levels of sweetness in light wines can be achieved in different ways. With reference to grape growing and winemaking, describe the production of the sweet wine Tokaji 5 Puttonyos. (33%)

[2015-06-B5] not limited to Tokaj

Write about wine production in Hungary under the following headings:

a) Strengths; b) Weaknesses; c) Opportunities; d) Threats.

[2013-01-B3]

Outline the renaissance of Tokaj wine since 1989 (20%).

Describe the climate, topography, soils and grape varieties of the region (30%).

Explain how the different styles of wine are produced (50%).

[2007-06-A]

Describe Oremus Tokaji Aszú 5 Puttonyos 2000 under the following headings:

a) Climate; b) Harvesting; c) Vinification; d) Maturation.

[2004-B2-b]

Botrytis cinerea helps to make great sweet wines in Tokaj. Describe the production techniques used in Tokaj and the resulting wine styles. (50%)

Write a paragraph about: (each 20%)

1. Furmint [2019-01-B6-d, 2016-01-B6-e, 2009-06-B3-c, 2009-01-B6-c]
2. Hárslevelű [2014-01-B6-h]

14. Greece

[2021-10-Q2]

Assess the strengths and weaknesses of Greece as a wine producing country.

[2015-01-B5-2]

What are the challenges facing the modern Greek wine industry when selling its wines abroad? (40%)

[2008-01-B3-e]

Describe the soils in Santorini and discuss their importance in determining the styles of wine produced. (20%)

[2007-06-B4-f]

Describe the style(s) of wine produced from Xinomavro and state the characteristics of the variety that contribute to that style. (20%)

[2006-01-B5]

"Greece is a country that has largely resisted the charms of international grape varieties." Give examples of wines made from indigenous grape varieties that illustrate this statement. (50%)

Write a paragraph about: (each 20%)

1. Assyrtiko [2019-01-B6a, 2015-01-B5-1a, 2014-01-B6c]
2. Xinomavro [2019-01-B6b, 2015-01-B5-1d]
3. Savatiano [2015-01-B5-1b, 2009-01-B6e]
4. Agiorgitiko [2015-01-B5-1c, 2009-01-B6e]
5. Santorini [2005-06-B5e]
6. Nemea [2009-06-B3e]

15–19. Italy

[2007-01-A]

Describe the classification systems in Italy. (33%)

[2016-06-B2]

Italy is known for its neutral white wines, especially those made from Pinot Grigio. Discuss THREE other Italian white grape varieties that in your opinion make characterful wines.

[2009-01-B3]

Why have Pinot Grigio wines become so fashionable? Will sales continue to grow?

[2006-01-B2]

Italian wine making south of Rome has been transformed in recent years and the wines now represent very good value for money. Give details of red and white wines that support this statement.

Trentino Alto-Adige

[2019-10-Q7] *cross-topic with Alsace & New Zealand*

With reference to Alsace, Trentino Alto Adige and New Zealand, explain how Pinot Gris/Grigio is used to produce different styles of wine.

Friuli

[2022-05-Q3]

Explain how the growing environment, grape varieties used and winemaking options contribute to the diversity of DOC and DOCG wines in Friuli-Venezia Giulia.

Veneto

[2021-05-Q4]

Describe the different styles and quality levels of wines produced in the Soave DOC/DOCGs (40%), explaining how the growing environment, grape varieties used and winemaking options contribute to these differences (60%).

[2021-01-Q2]

Comment on the similarities and differences in the production of Amarone della Valpolicella DOCG and Recioto della Valpolicella DOCG. (70%)

How has the increasing popularity of Amarone della Valpolicella DOCG affected the quantity and quality of the wine produced? (30%)

[2019-01-A]

With reference to grape growing and winemaking, describe the production and resulting style of wine for Recioto della Valpolicella DOCG. (33%)

[2017-06-B4]

Discuss the factors in the vineyard (30%) and winery (70%) that account for the style and quality of the dry and sweet red wines of Valpolicella.

[2016-01-A]

With reference to grape growing and winemaking, describe the method of production and resulting style of wine for Amarone della Valpolicella. (33%)

[2013-06-B2]

The production of wine from dried or semi-dried grapes has a long tradition in the Veneto. Describe the techniques involved and the resulting styles of wine.

[2011-06-A]

Describe the DOCG wines of Recioto della Valpolicella. Discuss how factors in the vineyard and winery account for the style and quality of these wines. (33%)

[2008-01-B2-a]

Describe the production process for Amarone della Valpolicella DOCG. (25%)

[2006-06-B6] *cross-topic with Alsace*

Describe the two wines below under the following headings:

- Casa Vinicola Botter Veneto IGT Pinot Grigio
 - Léon Beter Alsace Tokay Pinot Gris Sélection de Grains Nobles 1994 13.5% abv
- a) Climate; b) Viticulture; c) Vinification; d) Assessment of Quality; e) Target Market.

Piemonte

[2022-02-Q3]

Explain how the growing environment, grape growing options, and winemaking techniques influence the diversity of red DOCG wines produced in Piemonte.

[2020-10-Q1]

Explain how factors in the vineyard, winery and cellar influence the production of Barolo.

[2017-01-B4]

Discuss the factors responsible for the variety of red DOC/DOCG wines in Piemonte.

[2014-06-A]

Explain how grape growing and winemaking determine the style of Barolo DOCG. (50%)

[2012-01-B5]

Piemonte produces wines of great diversity from indigenous varieties. Select and describe THREE wines from different indigenous grape varieties which illustrate this statement, one of which MUST be from the Nebbiolo grape. Explain how factors in the vineyard and winery contribute to the style of these wines. (50% weighting for Nebbiolo based wine, 25% weighting for each remaining wine.)

[2011-06-A]

Describe the DOCG wines of Dogliani. Discuss how factors in the vineyard and winery account for the style and quality of these wines. (33%)

[2007-06-B1]

What makes Barolo special? Account for the different styles produced.

[2004-B1-d]

Describe the climate in Barolo DOCG and explain how climatic factors determine the principle style(s) of light wines produced. (16%)

[2004-B6-c]

Identify the area of production of Dolcetto d'Alba DOC from the attached map. Briefly describe the wine using the format of a tasting note, and comment briefly on the factors in the vineyard and in the winery that determine the style of the wine. (17%)

Tuscany

[2022-10-Q4]

Describe the evolution of wine laws and regulations relating to DOC, DOCG and IGT red wine production in Tuscany from the 1960s to the present day. (40%)

Explain what determines the style of the following wines: (60%)

a) Bolgheri Rosso Superiore DOC; b) Brunello di Montalcino Riserva DOCG.

[2021-01-Q4-a]

Explain how sweet wine production in Tuscany determines wine style. (30%)

[2019-06-B1]

Account for the variations in style, quality and price of Tuscan DOC and DOCG wines made wholly or predominantly from Sangiovese.

[2017-01-A]

High levels of sweetness in light wines can be achieved in different ways. With reference to grape growing and winemaking, describe the production of the sweet wine Vin Santo. (33%)

[2014-06-B1]

Discuss the renaissance of quality red wine production in Tuscany over the last 60 years.

[2011-06-A]

Describe the DOCG wines of Brunello di Montalcino Riserva. Discuss how factors in the vineyard and winery account for the style and quality of these wines. (33%)

[2011-01-B6]

Discuss the factors in the vineyard (60%) and winery (40%) that account for the range of styles and quality levels found in DOCG Chianti and its sub-zones.

[2008-01-B6-a]

With reference to the maps enclosed, state the number which correctly locates the area of production of Chianti Classico DOCG. Briefly describe the wine using the format of a tasting note and comment on the factors in the vineyard and in the winery that determine the style of the wine. (25%)

[2005-06-B4-c]

With reference to climate, grape variety(ies) and use of oak, describe the typical style of red wines from Chianti Classico DOCG.

[2004-A-b]

What are the factors that have led to top quality Cabernet Sauvignon being produced in Tuscany? (25%)

Other Central Italy – Marche, Umbria, Lazio & Abruzzo

[2021-10-Q7]

How do factors in the vineyard and the winery influence the style of the white wines of the Marche and the red wines of Abruzzo?

[2008-01-B6-b]

With reference to the maps enclosed, state the number which correctly locates the area of production of Frascati DOC. Briefly describe the wine using the format of a tasting note and comment on the factors in the vineyard and in the winery that determine the style of the wine. (25%)

[2004-B6-b]

Identify the area of production of Orvieto Amabile DOC from the attached map. Briefly describe the wine using the format of a tasting note, and comment briefly on the factors in the vineyard and in the winery that determine the style of the wine. (17%)

[2005-01-B1-b]

Compare and contrast the pairs of wines: Frascati DOC and Vin Santo [Tuscany]. (50%)

Campania & Basilicata

[2023-05-Q2]

Describe the grape growing environment in Campania (20%), the characteristics of the three indigenous grape varieties grown for the DOCG wines and the styles of wines they produce (60%).
What are the commercial advantages of using these indigenous grapes? (20%)

[2004-B6-a]

Identify the area of production of Aglianico del Vulture DOC from the attached map. Briefly describe the wine using the format of a tasting note, and comment briefly on the factors in the vineyard and in the winery that determine the style of the wine. (17%)

Puglia

[2012-06-B2]

Describe the wine region of Puglia, commenting on:

a) Climate and soil (10%); b) Grape varieties (30%); c) Key styles and quality levels of wine (30%); d) Recent development (30%).

Sicily & Sardinia

[2019-10-Q4]

Explain how local grape varieties are used to make various styles of wine in Sicily and Sardinia.

[2015-06-B1]

Discuss the progress that has been made in Sicily in moving from bulk wine production to making quality wines with distinct varietal and geographical character.

[2004-B5-d]

(2003 saw abnormal weather conditions in the Northern Hemisphere.) Describe the weather conditions in Sicily and explain the impact on the wines produced. (25%)

Write a paragraph about: (each 20%)

1. Climate in Central & Southern Italy [2018-06-B6-d]

2. Volcanic soil [2018-06-B6-b]

Trentino-Alto Adige

3. Teroldego [2015-01-B6-b]

4. Pinot Noir from Italy [2005-01-B4-c]

Friuli

5. Collio (Collio Goriziano) [2015-01-B6-e]

6. Colli Orientali [2015-01-B6-h]

Veneto

7. Bardolino [2015-01-B6-j]

8. Corvina [2010-06-B4-b]

9. Bianco di Custoza [2015-01-B6-d]

Piemonte

10. Dolcetto [2015-01-B6-c, 2014-01-B6-e, 2010-06-B4-c]

11. Barbera [2009-01-B6-a]

12. Gattinara [2015-01-B6-f]

13. Arneis [2015-01-B6-g]

Marche

14. Verdicchio dei Castelli di Jesi [2018-06-B6-a1]

Umbria

15. Orvieto [2018-06-B6-a3]

16. Sagrantino di Montefalco [2018-06-B6-f2]

Lazio

17. Frascati [2018-06-B6-a2]

Abuzzo

18. Montepulciano d'Abruzzo [2018-06-B6-f3]

Campania & Basilicata

19. Aglianico [2014-01-B6]

Puglia

20. Negroamaro [2018-06-B6-c]

21. Primitivo [2005-06-B5-b]

Sicily

22. Sicily [2009-06-B3-d]

23. Passito di Pantelleria [2018-06-B6-e]

Sardinia

24. Cannonau di Sardegna [2018-06-B6-f1]

20. Spain

[2016-01-B4]

The quality of Spanish white wines has improved significantly. Discuss the progress made with reference to three Spanish white grape varieties.

[2004-B4]

“Rioja has been overtaken in quality by some of the emerging Spanish DO zones.” Write a paragraph on each of five DO areas that support this statement.

[2014-06-B3] *cross-topic with Argentina & Australia*

Discuss the water shortages in South East Australia, Spain and Argentina (40%).
How are wine producers dealing with the challenges created? (60%)

Galicia

[2023-05-Q4-a]

Describe the growing environment (25%) and grape growing (25%) in Rías Baixas.

[2019-01-B4]

With regard to the wines of Rías Baixas, describe the following:

a) Climate (15%); b) Vineyard location (15%); c) Grape growing (30%); d) Winemaking (25%); e) Commercial appeal (15%).

[2012-01-B6-c]

With reference to climate, soil, grape variety(ies), viticulture and winemaking, discuss the white wines of Rías Baixas. (33%)

[2010-01-B6-1]

Describe the wine Gudian Rias Baixas DO 2008 (12% abv) under the following headings:

a) Climate and soil (12%); b) Viticulture and grape variety(ies) (12%); c) Vinification (12%); d) Assessment of quality (8%); e) Food combination (6%).

[2006-06-B4-b]

Discuss the wines produced in the cool climate region of Rías Baixas. (25%)

Castilla y León

[2021-05-Q1-bc]

Describe the grape growing, winemaking and maturation of wines made in Bierzo DO & Rueda DO. (66%)

[2021-01-Q3-a]

How do the growing environment, grape growing and winemaking affect wine style and quality in Ribera del Duero DO? (33%)

[2018-01-B5]

Describe the wines produced in the following DOs with specific reference to grape varieties used, climate and soil:

a) Bierzo; b) Rueda; c) Ribera del Duero.

[2012-01-B6-b]

With reference to climate, soil, grape variety(ies), viticulture and winemaking, discuss the white wines of Rueda. (33%)

[2011-01-A]

Describe the DO regions of Ribera del Duero, Rueda and Bierzo. Discuss how factors in the vineyard and winery account for the style and quality of wine produced in each of these regions.

[2009-06-B4-b]

Describe how the factors in the vineyard and winery determine the style and quality of Ribera del Duero. (33%)

[2005-01-B5-df]

Identify the area of production of the following wines from the attached map. Briefly describe the wine using the format of a tasting note, and comment briefly on the factors in the vineyard and in the winery that determine the style of the wine.

a) Rueda DO; b) Ribera del Duero DO.

Rioja

[2022-05-Q6]

What are the advantages and disadvantages of producing and marketing Rioja by:

- a) Age category (e.g. Crianza, Reserva etc.)
- b) The new geographical delimitations (e.g. Vino de Zona, Vino de Municipio etc.)
- c) Brand (e.g. Marqués de Riscal, Marqués de Murrieta etc.)

[2019-10-Q3]

Explain how grape-growing and winemaking options influence the style and quality of the red wines of Rioja. (70%)

Outline the new legislation for Rioja DOCa, published in 2018. (30%)

[2017-06-B3]

Explain how grape growing (35%), winemaking (35%) and industry structure (30%) influence the style, quality and price of red Rioja.

[2016-01-A]

With reference to grape growing and winemaking, describe the method of production and resulting style of wine for Rioja Tinto Gran Reserva. (33%)

[2013-01-B6]

Oak ageing is common in the red wines of Rioja. What are the oenological, cooperage and legal requirements/options for the production of red Reservas and Gran Reservas in this region? (70%)

From the perspective of producers and consumers, what are the advantages and disadvantages of these styles of wine? (30%)

[2012-06-B5-c]

What is the role of blending in the production of red Rioja Gran Reserva. (33%)

[2012-01-B6-a]

With reference to climate, soil, grape variety(ies), viticulture and winemaking, discuss the white wines of Rioja. (33%)

[2010-01-B6-2]

Describe the wine Bodegas Marques de Murrieta Castillo Ygay Gran Reserva Especial 1994 (13% abv) under the following headings:

a) Climate and soil (12%); b) Viticulture and grape variety(ies) (12%); c) Vinification (12%); d) Assessment of quality (8%); e) Food combination (6%).

[2008-06-B3]

Describe the factors in the vineyard and winery that determine the style and quality of red Rioja. What innovations have been made over the last thirty years?

[2008-01-B2-e]

Describe the production process for Rioja Tinto Gran Reserva DOCa. (25%)

[2005-06-B4-a]

With reference to climate, grape variety(ies) and use of oak, describe the typical style of red wines from Rioja Reserva DOCa.

Navarra

[2022-10-Q1] *cross-topic with the Loire Valley & South of France*

Compare the production (60%) and commercial success (40%) of rosé wines in Anjou, Provence and Navarra.

[2015-06-B3-b]

Describe the region of Navarra with reference to: (each 10%)

a) Climate; b) Soil; c) Grape varieties; d) Viticulture; e) Wine styles.

[2007-06-B6] *cross-topic with the Rhône Valley & Australia*

Compare and contrast the production and style of Barossa old vine Grenache, Châteauneuf du Pape AC and Navarra Rosado DO.

Catalunya

[2023-05-Q4-b]

Describe the growing environment (25%) and grape growing (25%) in Priorat.

[2021-01-Q3-b]

How do the growing environment, grape growing and winemaking affect wine style and quality in Priorat DOQ? (33%)

[2015-06-B3-a]

Describe the region of Priorat with reference to: (each 10%)

a) Climate; b) Soil; c) Grape varieties; d) Viticulture; e) Wine styles.

[2009-06-B4-a]

Describe how the factors in the vineyard and winery determine the style and quality of Priorat. (33%)

Valencia & Murcia

[2021-01-Q3-c]

How do the growing environment, grape growing and winemaking affect wine style and quality in Jumilla DO? (33%)

Castilla-La Mancha

[2021-05-Q1-a]

Describe the grape growing, winemaking and maturation of wines made in La Mancha DO. (33%)

[2009-06-B4-c]

Describe how the factors in the vineyard and winery determine the style and quality of Valdepeñas. (33%)

[2004-B1-a]

Describe the climate in Valdepeñas DO and explain how climatic factors determine the principle style(s) of light wines produced. (16%)

Write a paragraph about: (each 20%)

1. Albarino [2014-01-B6b]
2. Mencía (Jaen) [2014-01-B6i, 2010-06-B4d] *cross-topic with Portugal*
3. Verdejo [2014-01-B6k]
4. Graciano [2009-01-B6b]
5. Costers del Segre [2016-06-B5d]
6. Jumilla [2016-06-B5e]
7. Somotano [2016-06-B5f]
8. La Mancha [2016-06-B5g, 2007-01-B2f]
9. White Rioja [2007-06-B2b]
10. Toro [2007-06-B2c]
11. Irrigation [2007-06-B2d] *cross-topic with Portugal*
12. DOCa [2007-06-B2e]
13. Monastrell [2007-06-B2f]
14. Tempranillo/Tinta Roriz [2007-01-B2a] *cross-topic with Portugal*
15. Reserva [2007-01-B2b]
16. Albariño/Alvarinho [2007-01-B2e] *cross-topic with Portugal*
17. Navarra Rosado [2013-06-B6-c, 2005-06-B3-c]

21. Portugal

[2022-10-Q3]

Assess the strengths and weaknesses of Portugal as a wine producing country.

[2020-10-Q7]

Describe the climate, soils, grape varieties used and resulting wine styles in the Douro, Dão and Bairrada regions.

[2018-06-B5]

Discuss how factors in the vineyard and in the winery contribute to the style of the white wines of Vinho Verde and the red wines of Alentejo.

[2014-01-B4]

Describe light wine production in:
a) Douro; b) Vinho Verde; c) Alentejo.

[2010-06-B5]

Assess Portugal's strengths (50%) and weaknesses (50%) as a producer of still light wines.

[2009-01-B4]

Describe how climate, soil and grape variety vary across the following regions:
a) Vinho Verde; b) Bairrada; c) Dão; d) Alentejo.

[2008-01-B3c]

Describe the soils in the Douro and discuss their importance in determining the styles of wine produced. (20%)

[2006-01-B5]

"Portugal is a country that has largely resisted the charms of international grape varieties." Give examples of wines made from indigenous grape varieties that illustrate this statement. (50%)

[2005-06-B4-b]

With reference to climate, grape variety(ies) and use of oak, describe the typical style of red wines from Douro DOC.

[2005-01-B5e]

Identify the area of production of Dão DOC from the attached map. Briefly describe the wine using the format of a tasting note, and comment briefly on the factors in the vineyard and in the winery that determine the style of the wine. (17%)

Write a paragraph about: (each 20%)

1. Baga [2016-06-B5-b]
2. Bairrada [2016-06-B5-c, 2007-01-B2-b]
3. Vinho Regional [2016-06-B5-h]
4. Dão [2007-06-B2-a]
5. Irrigation [2007-06-B2-d] *cross-topic with Spain*
6. Tempranillo/Tinta Roriz [2007-01-B2-a] *cross-topic with Spain*
7. Albariño/Alvarinho [2007-01-B2-e] *cross-topic with Spain*
8. Rose wines in Portugal [2013-06-B6-e, 2005-06-B3-e]

22–27. North America

California

[2023-05-Q5]

Using examples of specific AVAs, explain how the Pacific Ocean and altitude contribute to diversity in the wines of California.

[2022-10-Q5] *cross-topic with Burgundy*

Briefly outline the characteristics of the Chardonnay vine. (20%)

Compare the grape growing environment of Chablis and the Russian River Valley. (30%)

Describe the techniques winemakers use in these two regions to enhance the aromas and texture of their Chardonnay wines. (50%)

[2021-01-Q6]

Why does the Napa Valley have a reputation for producing high quality wine? (70%)

What challenges do producers in Napa currently face? (30%)

[2019-10-Q6-a]

Describe grape growing and winemaking options for California Central Valley Merlot. (35%)

What are the selling points? (15%)

[2019-06-A] *cross-topic with the Rhône Valley, South of France & Chile*

Describe the characteristics of the Viognier grape variety. (30%)

Comment on the use of this variety in each of the following: (each 35% – version varies)

a) Condrieu AC; b) Languedoc-Roussillon; c) California; d) Chile.

[2019-01-A]

With reference to grape growing and winemaking, describe the production and resulting style of wine for inexpensive California Chardonnay. (33%)

[2018-06-B4]

Outline the origins of the Zinfandel grape variety. (25%)

Explain how it came to play such an important part in the California wine industry. (75%)

[2017-06-A] *cross-topic with Germany, Oregon, South Africa, Australia & New Zealand*

Why is Pinot Noir a difficult grape to grow? (60%)

Comment on the use of this variety in each of the following regions: (each 20% – version varies)

a) Ahr; b) Carneros; c) Willamette Valley; d) Walker Bay; e) Yarra Valley; f) Martinborough.

[2017-01-B1] *cross-topic with the Bordeaux, The Loire Valley & New Zealand*

Why is Sauvignon Blanc popular with both producers and consumers? Use examples of wines from around the world to support the points you make.

[2016-06-B3-a]

Explain how American Viticultural Areas have shaped the Californian wine industry. (25%)

[2015-06-A] *cross-topic with the Rhône Valley, Australia & New Zealand*

The Syrah based wines of the Northern Rhône vary significantly in quality and price. Why is this? (60%)

Comment on the use of this variety in each of the following (each 20% – version varies):

a) California; b) Hunter Valley; c) Hawke's Bay.

[2015-06-B4-1]

Describe the wine Opus One 2004 under the following headings:

a) Viticulture (10%); b) Vinification (10%); c) Resulting style of wine (7%); d) Target market (7%).

[2015-01-B4-f]

Discuss the climate and choice of grape variety in California Central Valley. (20%)

[2013-01-A]

Explain how factors and work in the vineyard, combined with winemaking techniques, determine the style and quality of Napa Fumé Blanc. (33%)

[2012-06-A]

With reference to the wines of Napa Valley and Central Valley (California), describe how geography, climate, winemaking and the marketplace influence production.

[2010-06-B6-cd]

Using the map provided, for each of the wines listed below, state the number which correctly locates the area of production, briefly describe the wine using the format of a tasting note, and comment briefly on the factors in the vineyard and in the winery that determine the style of the wine.

a) Mount Veeder Cabernet Sauvignon (25%); b) Santa Maria Valley Chardonnay (25%).

[2008-06-B6] *cross-topic with Australia*

“What is the future for New World Chardonnay?” Discuss with reference to the wines of California and Australia giving examples of specific styles and price points to illustrate your observations.

[2007-06-B3]

What causes California’s climatic diversity? Select three wine regions in California that reflect this diversity and describe the climate of each. For each region, select two wines that are typical of the area and write a tasting note for each.

[2005-06-A] *cross-topic with Bordeaux, the Loire Valley & New Zealand*

Describe the similarities and differences between Sauvignon Blanc wines from the Napa Valley, Marlborough, Pouilly-Fumé and Pessac-Léognan.

[2004-A-d]

What are the factors that have led to top quality Cabernet Sauvignon being produced in Napa Valley? (25%)

[2004-B5-c]

(2003 saw abnormal weather conditions in the Northern Hemisphere.) Describe the weather conditions in California and explain the impact on the wines produced. (25%)

Oregon & Washington State

[2022-02-Q4]

Compare the wine industries of Washington and Oregon with reference to:

a) Climate; b) Soils; c) Grape Varieties; d) Trade Structure.

[2019-10-Q6-b]

Describe grape growing and winemaking options for Willamette Valley Pinot Noir. (35%)

What are the selling points? (15%)

[2017-06-A] *cross-topic with Germany, California, South Africa, Australia & New Zealand*

Why is Pinot Noir a difficult grape to grow? (60%)

Comment on the use of this variety in each of the following regions: (each 20% – version varies)

a) Ahr; b) Carneros; c) Willamette Valley; d) Walker Bay; e) Yarra Valley; f) Martinborough.

[2014-01-B3]

Describe the differences in wine production between Oregon and Washington with reference to the following factors:

a) Geography and climate (40%); b) Soils (10%); c) Grape varieties (30%); d) Industry structure (20%)/

[2004-B1-b]

Describe the climate in Willamette Valley and explain how climatic factors determine the principle style(s) of light wines produced. (16%)

New York State

N/A

Canada

[2022-10-Q6]

Explain how factors in the vineyard influence the production of wines in the Niagara Peninsula.

[2021-05-Q3-a]

Describe the production and resulting style of the wine Inniskillin Icewine Vidal Niagara Peninsula VQA. (35%)
What challenges do the producers of this wine face in the marketplace? (15%)

[2021-01-Q4-b]

Explain how sweet wine production in Niagara Peninsula determines wine style. (35%)

[2019-01-B5]

Discuss wine production in Canada with regard to regions, climates, grape varieties and resulting styles of wine.

[2017-01-A]

High levels of sweetness in light wines can be achieved in different ways. With reference to grape growing and winemaking, describe the production of the sweet wine Niagara Ice Wine. (33%)

[2016-01-A]

With reference to grape growing and winemaking, describe the method of production and resulting style of wine for Niagara Peninsula Ice Wine. (33%)

[2015-01-B4c]

Discuss the climate and choice of grape variety in Okanagan Valley. (20%)

[2013-01-A]

Explain how factors and work in the vineyard, combined with winemaking techniques, determine the style and quality of Niagara Peninsula Ice Wine. (33%)

[2011-06-B5-c]

Describe the method of production and resulting style of wine for Niagara Peninsula Riesling Icewine. (33%)

[2008-01-B2-d]

Describe the production process for Niagara Peninsula ice wine. (25%)

[2006-06-B4-d]

Discuss the wines produced in the cool climate region of Ontario. (25%)

Write a paragraph about: (each 20%)

1. AVA [2007-01-B6-b]

California

2. Fog [2008-01-B5-c]

3. Pacific Ocean [2010-01-B4-e]

4. Zinfandel [2009-01-A-a]

5. Rose wines in California [2013-06-B6-a, 2005-06-B3-a]

6. Wine production in Mendocino [2018-01-B6-e2]

7. Mayacamas Mountains [2011-01-B4-f]

8. Wine production in Sonoma [2018-01-B6-e1]

9. Wine production in Napa [2018-01-B6-e3]

10. Rutherford Bench [2011-01-B4-b]

11. Central Valley [2005-01-B2-b]

Oregon & Washington State

12. Oregon [2008-01-B5-e]

13. Willamette Valley [2011-01-B4-c]

14. Columbia Valley [2012-06-B4-a]

15. Washington State [2009-06-B5-c]

16. Cascade Mountains [2011-01-B4-d]

17. Yakima Valley [2005-01-B2-e]

New York State

18. Wine production in New York State [2018-01-B6-a]

19. Finger Lakes [2011-01-B4-a]

Canada

20. Ice wine [2018-01-B6-g, 2005-01-B2-c]

21. Niagara Escarpment [2011-01-B4-e]

22. Okanagan Valley [2010-01-B4-d]

28–29. South America

[2015-06-B2]

Your business is planning to launch two new premium quality wines from South America: a Torrontés from Argentina and a Pinot Noir from Chile. Describe the wines you would be looking to buy. In each case, which winemaking region would you select and why?

[2005-06-B1] *cross-topic with France*

With reference to both France and South America, write about each of the following grape varieties: a) Malbec; b) Syrah; c) Merlot.

Chile

[2021-10-Q3]

Outline the characteristics of the grape variety Carmenere and describe the wines they produce. What are the opportunities and challenges for these wines in the marketplace? (50%)

[2021-05-Q6]

Assess the strengths and weaknesses of Chile as a wine producing country.

[2019-10-Q5]

What are the main influences on the climate in Chile? (25%)

Explain how factors in the growing environment determine the style of wine produced in Elqui, Casablanca and Colchagua. (75%)

[2019-06-A] *cross-topic with the Rhône Valley, South of France & California*

Describe the characteristics of the Viognier grape variety. (30%)

Comment on the use of this variety in each of the following: (each 35% – version varies)

a) Condrieu AC; b) Languedoc-Roussillon; c) California; d) Chile.

[2018-06-A]

Describe the typical style and outline the principal selling points of inexpensive Chilean Central Valley Merlot. (33%)

[2017-06-B2]

Climate varies significantly across the vineyards of regions of Chile. Describe these differences with reference to Limarí, Maipo and Maule. (60%)

How do these differences influence the wines produced in each region? (40%)

[2015-01-B4-a]

Discuss the climate and choice of grape variety in Aconcagua. (20%)

[2013-01-B1]

In the past Chile has been primarily a producer of simple, inexpensive wines. Discuss how this is changing.

[2010-01-B5-b]

Discuss the factors to be considered when replanting and managing an existing vineyard for the production of inexpensive Central Valley Chilean Chardonnay. (50%)

[2009-06-B1]

Account for the success of Chile as a wine producer and exporter.

[2006-06-B4-a]

Discuss the wines produced in the cool climate region of Casablanca Valley. (25%)

[2006-01-A-b]

Describe the wine Carmen Aconcagua Valley Pinot Noir 2004 (13.5% abv) under the following headings: (50%)

a) Climate; b) Viticulture; c) Vinification; d) Assessment of quality; e) Target market.

[2004-A-c]

What are the factors that have led to top quality Cabernet Sauvignon being produced in Maipo Valley? (25%)

[2004-B1-f]

Describe the climate in Casablanca Valley and explain how climatic factors determine the principle style(s) of light wines produced. (16%)

Argentina

[2023-05-Q6] *cross-topic with South West France*

Assess the strengths, weaknesses and potential of Malbec, making reference to the wines of Argentina and South West France.

[2022-02-Q1]

Explain the diversity of Malbec wines produced in Argentina and comment on their successes and challenges faced over the last 20 years. (80%)

What is the Argentinian wine industry doing to protect its own future? (20%)

[2021-10-Q3]

Outline the characteristics of the grape variety Torrontés and describe the wines they produce.

What are the opportunities and challenges for these wines in the marketplace? (50%)

[2021-01-Q7]

Explain how topography and climate (40%) and grape varieties (60%) result in diversity in Argentina's red wines.

[2019-01-B1]

Discuss how factors in the vineyard contribute to the style and quality of the wines of Mendoza.

[2018-06-A]

Describe the typical style and outline the principal selling points of inexpensive Argentinian Malbec. (33%)

[2017-01-B2]

Describe the characteristics of the Malbec vine and the wines it produces in Argentina. (60%)

Why do you think Argentinian Malbec has been such a commercial success in recent years? (40%)

[2015-01-B4-d]

Discuss the climate and choice of grape variety in Salta. (20%)

[2014-06-B3] *cross-topic with Spain & Australia*

Discuss the water shortages in South East Australia, Spain and Argentina (40%).

How are wine producers dealing with the challenges created? (60%)

[2011-06-B1]

Give an account of the development of the Argentinean wine industry from its creation through to modern times. (70%)

What are the prospects for the next 25 years? (30%)

[2009-01-B5-c]

Describe its style and method of production for Argentinian Malbec. (33%)

[2008-06-B5] *cross-topic with Burgundy & New Zealand*

Explain why the Pinot Noir wines from Nuits-Saint-Georges, Chile and Central Otago are so different.

[2007-06-B4-b]

Describe the style(s) of wine produced from Torrontés and state the characteristics of the variety that contribute to that style. (20%)

[2006-06-B3]

Describe Argentina as a wine producing country with specific reference to altitude, grape varieties, viticulture and export markets.

Write a paragraph about: (each 20%)

1. Irrigation in South America [2016-01-B3-d]

2. El Niño [2012-01-B4-b]

3. The Andes [2007-01-B6-e]

Chile

4. Fog [2008-01-B5-c]

5. Pacific Ocean [2010-01-B4-e]

6. Carmenère [2018-01-B6-b, 2016-01-B3-g, 2012-01-B4-a, 2008-01-B5-d, 2005-01-B2-d]

7. Coquimbo (Elqui and Limarí) [2012-01-B4c]

8. Casablanca [2016-01-B3-a]

9. San Antonio [2016-01-B3-b]

10. Leyda [2016-01-B3-c]

11. Maipo [2009-01-A-b]

12. Maule [2016-01-B3-f]

Argentina

13. Malbec in Argentina [2010-01-B4-a]

14. Bonarda [2012-01-B4-d]

15. Torrontés [2016-01-B3-e, 2005-01-B2-a]

16. Salta [2013-01-B4-d]

17. Mendoza [2008-01-B5-a]

18. Rio Negro [2012-06-B4-e]

30. South Africa

[2022-10-Q7]

Explain how the growing environment (80%) and commercial considerations (20%) influence the grape varieties used in the following districts: a) Stellenbosch; b) Robertson; c) Walker Bay.

[2021-10-Q5] *cross-topic with the Loire Valley*

Describe the characteristics of the Chenin Blanc grape variety. (40%)

How do producers use Chenin Blanc to make a wide variety of wine styles? (60%)

[2018-06-A]

Describe the typical style and outline the principal selling points of inexpensive Western Cape Pinotage. (33%)

[2017-06-A] *cross-topic with Germany, California, Oregon, Australia & New Zealand*

Why is Pinot Noir a difficult grape to grow? (60%)

Comment on the use of this variety in each of the following regions: (each 20% – version varies)

a) Ahr; b) Carneros; c) Willamette Valley; d) Walker Bay; e) Yarra Valley; f) Martinborough.

[2015-06-B4-2]

Describe the wine Klein Constantia Sauvignon Blanc 2013 under the following headings:

a) Viticulture (10%); b) Vinification (10%); c) Resulting style of wine (7%); d) Target market (7%).

[2015-01-B2]

Describe the following wines and discuss how factors in the vineyard and winery determine their character:

a) Premium Stellenbosch Pinotage; b) Bulk Worcester Chenin Blanc. (70%)

What advantages and disadvantages might the producers of these wines face in the marketplace? (30%)

[2013-06-A]

Using your knowledge of the style of the wine Spice Route South African Chenin Blanc, describe them based on the following criteria (50%):

a) Climate; b) Harvesting; c) Vinification and maturation; d) Resulting style of wine and target market.

[2013-06-B5]

Describe South Africa as a wine producing country with specific reference to:

a) Wine laws; b) Trade structure; c) Grape varieties.

[2010-06-B6-ab]

Using the map provided, for each of the wines listed below, state the number which correctly locates the area of production, briefly describe the wine using the format of a tasting note, and comment briefly on the factors in the vineyard and in the winery that determine the style of the wine.

a) Walker Bay Pinot Noir (25%); b) Durbanville Sauvignon Blanc (25%).

[2008-06-B1]

Discuss the role of brands for the South African wine industry.

[2007-06-B4-a]

Describe the style(s) of wine produced from Pinotage and state the characteristics of the variety that contribute to that style. (20%)

[2007-01-B5] *cross-topic with the Loire Valley*

Describe and discuss the various styles of still wines produced from Chenin Blanc in the Loire and South Africa.

[2006-06-B4-e]

Discuss the wines produced in the cool climate region of Walker Bay. (25%)

[2006-01-B4]

What are the advantages and disadvantages of South Africa as a wine producing country?

Write a paragraph about: (each 20%)

1. Climate [2019-06-B6-a, 2011-06-B2-b]
2. KWV [2019-06-B6-b, 2004-B3-f]
3. Wine of Origin (WO) [2019-06-B6-g, 2009-01-A-d]
4. Chenin Blanc in South Africa [2004-B3-a]
5. Syrah/Shiraz in South Africa [2011-06-B2-e]
6. Pinotage [2019-06-B6-c, 2009-06-B5-a]
7. Pinot Noir in South Africa [2005-01-B4-e]
8. Durbanville [2011-06-B2-d]
9. Stellenbosch [2019-06-B6-d, 2013-01-B4-e]
10. Paarl [2012-06-B4-b]
11. Franschhoek [2005-06-B5-c]
12. Robertson [2013-01-B4-c]
13. Walker Bay [2019-06-B6-f]
14. Virus diseases [2019-06-B6-e]
15. WOSA [2011-06-B2-a]

31. Australia

[2022-05-Q7]

Describe the key white wine styles in the Hunter Valley, Clare Valley and Margaret River. (30%)
Explain how environmental factors and winemaking are responsible for these different styles. (70%)

[2022-05-Q5] *cross-topic with the Rhône Valley*

With reference to the Northern Rhône and South Australia, explain how factors in the vineyard and the winery contribute to the production of high-quality wines made from Syrah/Shiraz.

[2022-05-Q1] *cross-topic with Burgundy & New Zealand*

Why are the following regions suited to the growing of Pinot Noir?

a) Central Otago; b) Mornington Peninsula; c) Côte Chalonnaise.

[2022-02-Q5] *cross-topic with Alsace & Germany*

With reference to climate, soil and winemaking describe the production of the following Riesling wines:

a) Mosel Eiswein; b) Alsace Grand Cru (dry style); c) Clare Valley.

[2021-10-Q4]

Compare Adelaide Hills, Hunter Valley and Margaret River with reference to their growing environment and the wines produced.

[2021-05-Q2] *cross-topic with the Rhône Valley & South of France*

What are the characteristics of the Grenache Noir grape variety in the vineyard and the cellar? (55%)

Explain how these characteristics contribute to the style and quality of the wines in the following: (45%)

a) McLaren Vale (old vines); b) Tavel AOC; c) Corbières AOC (rouge).

[2020-10-Q5]

What are the strengths and weaknesses of Cabernet Sauvignon from Australia?

[2019-06-B2]

Describe grape growing and winemaking in each of the following:

a) Riverland; b) Clare Valley; c) Coonawarra.

[2018-01-B4]

Compare the two wines shown below under the following headings:

- Henschke Hill of Grace Eden Valley 2012
- Jacob's Creek Shiraz Cabernet South Eastern Australia 2016

a) Viticulture; b) Winemaking; c) Resulting style.

[2017-06-A] *cross-topic with Germany, California, Oregon, South Africa & New Zealand*

Why is Pinot Noir a difficult grape to grow? (60%)

Comment on the use of this variety in each of the following regions: (each 20% – version varies)

a) Ahr; b) Carneros; c) Willamette Valley; d) Walker Bay; e) Yarra Valley; f) Martinborough.

[2017-06-B5-1]

Discuss the white wine Tyrrell's Wines Vat 1 Hunter Semillon under the following headings:

a) Viticulture (20%); b) Winemaking (15%); c) Resulting style (15%).

[2016-01-A]

With reference to grape growing and winemaking, describe the method of production and resulting style of wine for Hunter Valley Semillon. (33%)

[2015-06-A] *cross-topic with the Rhône Valley, California & New Zealand*

The Syrah based wines of the Northern Rhône vary significantly in quality and price. Why is this? (60%)
Comment on the use of this variety in each of the following (each 20% – version varies):
a) California; b) Hunter Valley; c) Hawke's Bay.

[2015-06-B4-2]

Describe the wine Yellow Tail Chardonnay under the following headings:
a) Viticulture (10%); b) Vinification (10%); c) Resulting style of wine (7%); d) Target market (7%).

[2015-01-B4-e]

Discuss the climate and choice of grape variety in Clare Valley. (20%)

[2014-06-A]

Explain how grape growing and winemaking determine the style of Old Vine Barossa Valley Shiraz. (50%)

[2014-06-B3] *cross-topic with Spain & Argentina*

Discuss the water shortages in South East Australia, Spain and Argentina (40%).
How are wine producers dealing with the challenges created? (60%)

[2014-01-B2]

Western Australia often boasts that it only makes 3% of the country's wine but wins 30% of the awards.
What are the reasons behind this success? (40%)
Describe the leading styles of premium wine that have made Western Australia famous. (60%)

[2013-06-A] *cross-topic with Bordeaux*

Using your knowledge of the style of the wines below (each 50%), describe them based on the following criteria:

- Chateau Ducla Entre-deux-Mers
- Chateau Climens Barsac
- De Bortoli Noble One Botrytis Semillon
- Tyrrell's Vat 1 Hunter Semillon

a) Climate; b) Harvesting; c) Vinification and maturation; d) Resulting style of wine and target market.

[2013-01-A]

Explain how factors and work in the vineyard, combined with winemaking techniques, determine the style and quality of South East Australia Semillon Chardonnay blend. (33%)

[2012-06-B5-a]

What is the role of blending in the production of large volume branded Australian Chardonnay. (33%)

[2011-06-B5-b]

Describe the method of production and resulting style of wine for Clare Valley Riesling. (33%)

[2010-06-B1]

Areas of Australia have seen excessive temperatures, drought and bush fires in recent vintages. Discuss how these affect wine production. (60%)
How is the Australian wine industry responding? (40%)

[2009-01-B2] *cross-topic with Bordeaux*

Discuss the use of Semillon in each of the following wines:
a) Sauternes; b) Graves; c) South Eastern Australia blend.

[2008-06-B6] *cross topic with California*

“What is the future for New World Chardonnay?” Discuss with reference to the wines of California and Australia giving examples of specific styles and price points to illustrate your observations.

[2008-01-B1]

What are the strengths and weaknesses of Australia as a wine producing country?

[2008-01-B4] *cross-topic with Germany & Austria*

The Rhine Riesling grape produces very different styles of wine in the Eden Valley, the Rheingau and in the Wachau. Describe the factors in the vineyard and in the winery that account for these differences in style.

[2007-06-B6] *cross-topic with the Rhône Valley & Spain*

Compare and contrast the production and style of Barossa old vine Grenache, Châteauneuf du Pape AC and Navarra Rosado DO.

[2006-06-A] *cross-topic with the Rhône Valley*

Describe how the factors in the vineyard and winery determine the style and quality of Syrah or Syrah dominated wines from Northern Rhône, Barossa and one other country.

[2005-06-B2]

How important is regional identity in the Australian wine industry?

[2005-01-B6] *cross-topic with Germany*

Using your knowledge of the style of the TWO wines depicted, compare and contrast them based on the following:

- Paul Anheuser Nahe Kreuznacher Krötenpfuhl Riesling Auslese 1989 10.0% abv
- Jacob's Creek Dry Riesling 2003 11.5% abv

a) Climate; b) Viticulture; c) Vinification; d) Resulting style of wine; e) Target market.

[2004-B1-c]

Describe the climate in Lower Hunter Valley and explain how climatic factors determine the principle style(s) of light wines produced. (16%)

With reference to Australia, write a paragraph about: (each 20%)

1. Irrigation [2017-01-B6-f]
2. Cabernet Sauvignon [2011-01-B2-b]
3. Grenache [2012-01-B2-b]
4. Mataro [2004-B3-d]
5. Pinot Noir [2012-01-B2-e] *cross-topic with New Zealand*
6. Blending [2011-01-B2-d]
7. Oak use [2011-01-B2-e]
8. Screwcap [2012-01-B2-d] *cross-topic with New Zealand*
9. Geographical Indicators (GIs) [2017-01-B6-a]
10. Barossa Valley [2017-01-B6-d2]
11. Eden Valley [2017-01-B6-c1]
12. Adelaide Hills [2017-01-B6-c2]
13. Clare Valley [2017-01-B6-c3, 2013-01-B4-b]
14. McLaren Vale [2017-01-B6-d3, 2011-01-B2-a]
15. Langhorne Creek [2017-01-B6-d1]
16. Yarra Valley [2013-01-B4-f]
17. Mornington Peninsula [2017-01-B6-e1]
18. Tasmania [2017-01-B6-e3]
19. Margaret River [2017-01-B6-e2, 2009-01-A-c, 2007-01-B6-a]
20. Swan Valley [2004-B3-b]
21. Terra Rossa [2017-01-B6-b, 2009-01-A-f]
22. Hunter Valley Semillon [2009-06-B5-d]

32. New Zealand

[2022-05-Q1] *cross-topic with Burgundy & Australia*

Why are the following regions suited to the growing of Pinot Noir?

a) Central Otago; b) Mornington Peninsula; c) Côte Chalonnaise.

[2022-02-Q7]

With reference to the growing environment and winemaking, compare the red wines of Hawkes Bay and Central Otago. (70%)

What are the strengths of these wines in export markets and how can sales be further developed? (30%)

[2021-01-Q5]

How do the growing environment, grape-growing choices and winemaking decisions combine to create distinctive yet diverse styles of Sauvignon Blanc in Marlborough?

[2020-10-Q6]

Compare Central Otago, Marlborough and Hawkes Bay with particular reference to their growing environment and the wines produced.

[2019-10-Q7] *cross-topic with Alsace & Trentino-Alto Adige*

With reference to Alsace, Trentino Alto Adige and New Zealand, explain how Pinot Gris/Grigio is used to produce different styles of wine.

[2018-06-B1]

Account for the commercial success of New Zealand wines. To what extent can this success be sustained?

[2017-06-A] *cross-topic with Germany, California, Oregon, South Africa & Australia*

Why is Pinot Noir a difficult grape to grow? (60%)

Comment on the use of this variety in each of the following regions: (each 20% – version varies)

a) Ahr; b) Carneros; c) Willamette Valley; d) Walker Bay; e) Yarra Valley; f) Martinborough.

[2017-01-B1] *cross-topic with the Bordeaux, The Loire Valley & California*

Why is Sauvignon Blanc popular with both producers and consumers? Use examples of wines from around the world to support the points you make.

[2016-06-B4]

Discuss the production of Pinot Gris, Riesling and Gewurztraminer in New Zealand. (60%)

What are the commercial prospects for these wines? (40%)

[2015-06-A] *cross-topic with the Rhône Valley, California & Australia*

The Syrah based wines of the Northern Rhône vary significantly in quality and price. Why is this? (60%)

Comment on the use of this variety in each of the following (each 20% – version varies):

a) California; b) Hunter Valley; c) Hawke's Bay.

[2015-01-B4-b]

Discuss the climate and choice of grape variety in Central Otago. (20%)

[2014-06-B4]

Give an overview of the evolution of red wine production in New Zealand over the last fifty years. (30%)

Describe today's red wine sector in New Zealand, with particular reference to the preferred grape varieties and the regions where they are grown. (70%)

[2013-01-A]

Explain how factors and work in the vineyard, combined with winemaking techniques, determine the style and quality of Marlborough Sauvignon Blanc. (33%)

[2010-01-B1]

Account for the success of Marlborough Sauvignon Blanc (25%). Evaluate the main threats to its continued success and discuss whether the region has a guaranteed future with premium Sauvignon Blanc (75%).

[2008-06-B5] *cross-topic with Burgundy & Chile*

Explain why the Pinot Noir wines from Nuits-Saint-Georges, Chile and Central Otago are so different.

[2008-01-B3-b]

Describe the soils in Marlborough and discuss their importance in determining the styles of wine produced. (20%)

[2006-06-B4-c]

Discuss the wines produced in the cool climate region of Canterbury, New Zealand. (25%)

[2005-06-A] *cross-topic with Bordeaux, the Loire Valley & California*

Describe the similarities and differences between Sauvignon Blanc wines from the Napa Valley, Marlborough, Pouilly-Fumé and Pessac-Léognan.

[2005-01-B3]

Explain why retail prices for New Zealand wines are high. Despite this, how has the New Zealand wine industry expanded its markets?

Write a paragraph about: (each 20%)

1. Pinot Noir [2012-01-B2-e] *cross-topic with Australia*
2. Screwcap [2012-01-B2-d] *cross-topic with Australia*
3. Hawke's Bay [2012-01-B2-a]
4. Gimblett Gravels [2009-06-B5-b]
5. Martinborough [2012-06-B4-d]
6. Central Otago [2013-01-B4-a, 2007-01-B6-d]

33. China

[2022-05-Q7]

Describe the various climatic challenges faced by grape growers in China. What are the other challenges and opportunities for producers of Chinese wine?

[2004-B3]

Write a paragraph about China. (20%)

Grape variety & specific wine style questions

[2023-05-Q6]

Assess the strengths, weaknesses and potential of Malbec, making reference to the wines of Argentina and South West France.

[2022-10-Q1]

Compare the production (60%) and commercial success (40%) of rosé wines in Anjou, Provence and Navarra.

[2022-10-Q5]

Briefly outline the characteristics of the Chardonnay vine. (20%)

Compare the grape growing environment of Chablis and the Russian River Valley. (30%)

Describe the techniques winemakers use in these two regions to enhance the aromas and texture of their Chardonnay wines. (50%)

[2022-05-Q5]

With reference to the Northern Rhône and South Australia, explain how factors in the vineyard and the winery contribute to the production of high-quality wines made from Syrah/Shiraz.

[2022-05-Q1]

Why are the following regions suited to the growing of Pinot Noir?

a) Central Otago; b) Mornington Peninsula; c) Côte Chalonnaise.

[2022-02-Q5]

With reference to climate, soil and winemaking describe the production of the following Riesling wines:

a) Mosel Eiswein; b) Alsace Grand Cru (dry style); c) Clare Valley.

[2021-10-Q5]

Describe the characteristics of the Chenin Blanc grape variety. (40%)

How do producers use Chenin Blanc to make a wide variety of wine styles? (60%)

[2021-05-Q2]

What are the characteristics of the Grenache Noir grape variety in the vineyard and the cellar? (55%)

Explain how these characteristics contribute to the style and quality of the wines in the following: (45%)

a) McLaren Vale (old vines); b) Tavel AOC; c) Corbières AOC (rouge).

[2019-10-Q7]

With reference to Alsace, Trentino Alto Adige and New Zealand, explain how Pinot Gris/Grigio is used to produce different styles of wine.

[2019-06-A]

Describe the characteristics of the Viognier grape variety. (30%)

Comment on the use of this variety in each of the following: (each 35% – version varies)

a) Condrieu AC; b) Languedoc-Roussillon; c) California; d) Chile.

[2019-01-B3]

Why has Syrah/Shiraz become such a popular grape variety in the vineyard, winery and marketplace? (Each section carries equal weighting)

[2018-06-B3]

Describe the characteristics of the Riesling grape variety. (50%)

How do producers use Riesling to make wines of different styles? (50%)

[2018-01-B2]

What are the advantages and disadvantages of Merlot in each of the following?

a) Vineyard (40%); b) Winery (30%); c) Marketplace (30%).

[2017-06-A]

Why is Pinot Noir a difficult grape to grow? (60%)

Comment on the use of this variety in each of the following regions: (each 20% – version varies)

a) Ahr; b) Carneros; c) Willamette Valley; d) Walker Bay; e) Yarra Valley; f) Martinborough.

[2017-01-B1]

Why is Sauvignon Blanc popular with both producers and consumers? Use examples of wines from around the world to support the points you make.

[2016-06-B1]

Explain why Cabernet Sauvignon is blended with other grape varieties in many winemaking regions. Illustrate your answer with examples from around the world.

[2016-01-B5]

Describe how Chardonnay produces different styles of wine around the world with reference to: a) The vineyard b) Winemaking techniques c) Market trends (Each section carries equal weighting)

[2016-01-B1]

Is Grenache Noir (Garnacha Tinta) more successful as a blended or varietal wine? Illustrate your answer with examples from around the world.

[2015-06-A]

The Syrah based wines of the Northern Rhône vary significantly in quality and price. Why is this? (60%)

Comment on the use of this variety in each of the following (each 20% – version varies):

a) California; b) Hunter Valley; c) Hawke's Bay.

[2015-01-B1]

“Riesling ... could claim to be the finest white grape variety in the world” (Oxford Wine Companion).

Why is this the case? (60%)

Why has Riesling been unfashionable in some markets? (40%)

[2013-06-B1]

What are the characteristics of Sauvignon Blanc that make it such a success with producers and consumers? Illustrate your answer with examples produced in both northern and southern hemispheres.

[2012-01-B1]

What are the characteristics of Merlot that have made it such a success with producers and consumers?

Illustrate your answer with examples from Europe and the New World.

[2009-06-A]

What are the advantages and disadvantages of Cabernet Sauvignon in the vineyard, winery and marketplace. (Each section carries equal weighting)

[2009-01-B2]

Discuss the use of Semillon in each of the following wines:

a) Sauternes; b) Graves; c) South Eastern Australia blend.

[2007-06-B6]

Compare and contrast the production and style of Barossa old vine Grenache, Châteauneuf du Pape AC and Navarra Rosado DO.

[2007-01-B1]

Discuss why Viognier has become such a fashionable grape variety. Illustrate your answer with examples produced in both northern and southern hemispheres.

[2006-06-A]

Describe how the factors in the vineyard and winery determine the style and quality of Syrah or Syrah dominated wines from Northern Rhône, Barossa and one other country.

[2006-01-B1]

What does blending other varieties with Chardonnay achieve?

[2006-01-B5]

“If I hear anybody order another bottle of Merlot, I’m walking out.” (The movie “Sideways”.) Does Merlot only appeal to the mass market or can it achieve greatness? Discuss.

[2005-06-A]

Describe the similarities and differences between Sauvignon Blanc wines from the Napa Valley, Marlborough, Pouilly-Fumé and Pessac-Léognan.

[2005-06-B1]

With reference to both France and South America, write about each of the following grape varieties:

a) Malbec; b) Syrah; c) Merlot.

[2005-06-B6]

Describe three different methods for producing sweet or medium sweet wines.

Then, for each method, select a wine and comment on:

a) Country/region of production; b) Grape variety(ies); c) Quality level.