

WSET Level 1 Award in Wines

Paper 01

Time allowed: 45 minutes

Pass mark: 70%

Structure: Multiple Choice: 30 questions

Instructions

This paper consists of 30 multiple-choice questions. Each question has ONE correct answer. Select the best answer for each question. You have 45 minutes to complete this paper. A score of 70% or higher is required to pass.

1. Which wine would best complement a grilled steak?
 - A. Light, fruity rosé
 - B. Delicate Pinot Grigio
 - C. Full-bodied Cabernet Sauvignon
 - D. Sweet Moscato

2. What type of wine pairs best with spicy food?
 - A. High-alcohol, oaked red wines
 - B. High-tannin red wines
 - C. Off-dry or slightly sweet white wines
 - D. Very acidic dry white wines

3. Why does acidic wine pair well with fatty or oily foods?
 - A. Acidity adds more fat to the dish
 - B. Acidity cuts through and cleanses the palate
 - C. Acidity makes the food taste sweeter
 - D. Acidity has no effect on fatty foods

4. How do tannins in red wine interact with protein-rich foods?
 - A. Tannins make the protein taste bitter
 - B. Tannins bind with proteins, softening the wine's astringency
 - C. Tannins have no effect on protein
 - D. Tannins increase the saltiness of the food

5. What are tannins in wine?
 - A. Compounds that add sweetness
 - B. Compounds from grape skins that create a drying sensation
 - C. Compounds that increase acidity
 - D. Compounds found only in white wines

6. Which grape variety is typically associated with the Northern Rhône region of France?
 - A. Merlot
 - B. Pinot Noir
 - C. Syrah
 - D. Cabernet Sauvignon

7. What are tertiary aromas in wine?
 - A. Aromas from the grape
 - B. Aromas from fermentation
 - C. Aromas developed during bottle aging
 - D. Aromas from the vineyard soil

8. What is the ideal storage temperature for wine?
 - A. 0-5°C (32-41°F)
 - B. 10-15°C (50-59°F)
 - C. 20-25°C (68-77°F)
 - D. Above 25°C (77°F)

- 9.** Riesling wines are known for which characteristic?
- A. High tannins and dark fruit flavors
 - B. Low acidity and neutral flavors
 - C. High acidity and range from dry to sweet
 - D. Heavy body with oak aging
- 10.** What happens during alcoholic fermentation in winemaking?
- A. Yeast converts sugar into alcohol and carbon dioxide
 - B. Bacteria convert alcohol into vinegar
 - C. Sugar is added to increase sweetness
 - D. Tannins are extracted from oak barrels
- 11.** At what temperature should most red wines be served?
- A. Well chilled (6-8°C / 43-46°F)
 - B. Lightly chilled (10-13°C / 50-55°F)
 - C. Room temperature (15-18°C / 59-64°F)
 - D. Warm (22-25°C / 72-77°F)
- 12.** At what temperature should most white wines be served?
- A. Well chilled (6-10°C / 43-50°F)
 - B. Room temperature (15-18°C / 59-64°F)
 - C. Warm (20-25°C / 68-77°F)
 - D. Frozen (0°C / 32°F)
- 13.** When pairing wine with a salad, what component should you consider most carefully?
- A. The color of the lettuce
 - B. The acidity of the dressing
 - C. The size of the plate
 - D. The temperature of the room
- 14.** Chardonnay wines from cool climates typically display which characteristics?
- A. High alcohol, tropical fruit, and low acidity
 - B. High acidity, citrus fruit, and green apple flavors
 - C. Low acidity, buttery notes, and vanilla flavors
 - D. Medium acidity, red fruit, and earthy notes
- 15.** What happens when you pair a delicate wine with a strongly flavored dish?
- A. The wine enhances the food's flavor
 - B. The food can overpower and mask the wine's flavors
 - C. The wine becomes sweeter
 - D. The pairing always works well
- 16.** Which of the following is an example of a fortified wine?
- A. Champagne
 - B. Chianti
 - C. Port
 - D. Chablis

- 17.** What does it mean when a wine is described as 'clear'?
- A. The wine has no color
 - B. The wine is free from suspended particles
 - C. The wine has low alcohol
 - D. The wine is very young
- 18.** Which grape variety is most commonly associated with the classic white wines of Burgundy, France?
- A. Chardonnay
 - B. Sauvignon Blanc
 - C. Riesling
 - D. Pinot Grigio
- 19.** What color can rosé wine range from?
- A. Deep purple to black
 - B. Clear to pale yellow
 - C. Pale pink to deep salmon
 - D. Brown to amber
- 20.** Why is Champagne considered a versatile food pairing wine?
- A. It is always sweet
 - B. Its high acidity and bubbles cleanse the palate
 - C. It has high tannins
 - D. It is only for desserts
- 21.** Cabernet Sauvignon is best described as producing wines with which characteristics?
- A. Light body with red fruit and low tannins
 - B. Full body with black fruit flavors and high tannins
 - C. Medium body with floral aromas and high acidity
 - D. Light body with herbal notes and high acidity
- 22.** What is the ideal storage position for wine bottles with cork closures?
- A. Upright to prevent cork contact
 - B. On their side to keep the cork moist
 - C. Upside down for better aging
 - D. It does not matter
- 23.** Which characteristic is most typical of Pinot Noir wines?
- A. Full body with high tannins and black fruit
 - B. Light to medium body with red fruit and delicate tannins
 - C. Medium body with herbaceous green flavors
 - D. Full body with jammy fruit and low acidity
- 24.** Which white grape is known for its neutral flavor profile and is often used for Pinot Grigio?
- A. Riesling
 - B. Sauvignon Blanc
 - C. Pinot Gris
 - D. Chardonnay

25. Which characteristic is most typical of Sauvignon Blanc wines?

- A. Rich and buttery with vanilla notes
- B. Crisp acidity with herbaceous and citrus flavors
- C. Sweet with floral aromas
- D. Full-bodied with earthy, mushroom notes

26. Why are larger wine glasses used for red wines?

- A. To hold more wine
- B. To allow more oxygen contact and aroma release
- C. To make the wine look more expensive
- D. Red wine glasses hold less wine than white

27. Which flavor profile is characteristic of Australian Shiraz?

- A. Delicate red fruit with floral notes
- B. Bold, ripe black fruit with pepper and spice
- C. Crisp green apple with high acidity
- D. Light raspberry with earthy mushroom notes

28. Sherry is a fortified wine from which country?

- A. Portugal
- B. Spain
- C. Italy
- D. France

29. What is a complementary food and wine pairing?

- A. Pairing wines and foods with contrasting flavors
- B. Pairing wines and foods with similar flavor profiles
- C. Only pairing red wine with red meat
- D. Never pairing wine with spicy food

30. What type of wine pairs well with chocolate desserts?

- A. Dry, high-acid white wine
- B. Light, crisp rosé
- C. Sweet fortified wine like Port
- D. High-tannin dry red wine

Answer Sheet

Circle the letter corresponding to your chosen answer.

1. A B C D

2. A B C D

3. A B C D

4. A B C D

5. A B C D

6. A B C D

7. A B C D

8. A B C D

9. A B C D

10. A B C D

11. A B C D

12. A B C D

13. A B C D

14. A B C D

15. A B C D

16. A B C D

17. A B C D

18. A B C D

19. A B C D

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24. A B C D

25. A B C D

26. A B C D

27. A B C D

28. A B C D

29. A B C D

30. A B C D

