

WSET Level 1 Award in Wines

Paper 02

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. What makes sparkling wine fizzy?
 - A. Carbon dioxide is injected into the wine
 - B. Carbon dioxide is produced during fermentation
 - C. Nitrogen gas is added to the wine
 - D. The grapes naturally contain bubbles
2. 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)
3. 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
4. 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
5. 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
6. Why is sweet wine often paired with salty cheese like blue cheese?
 - A. The sweetness masks the cheese flavor
 - B. The salt and sweet contrast creates a balanced pairing
 - C. Sweet wine makes cheese taste less salty
 - D. This pairing does not work
7. What is the traditional method of sparkling wine production called?
 - A. Tank method
 - B. Carbonation method
 - C. Traditional method (Méthode Traditionnelle)
 - D. Transfer method
8. What defines a fortified wine?
 - A. Wine with added sugar
 - B. Wine with added grape spirit (alcohol)
 - C. Wine aged in special oak barrels
 - D. Wine with higher natural alcohol from ripe grapes

- 9. 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
- 10. 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
- 11. 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
- 12. What is the typical alcohol range for most still wines?**
- A. 5-8 percent
 - B. 11-14 percent
 - C. 18-22 percent
 - D. 25-30 percent
- 13. 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
- 14. What are primary aromas in wine?**
- A. Aromas from oak aging
 - B. Aromas from the grape variety and fermentation
 - C. Aromas developed during bottle aging
 - D. Aromas from the cork
- 15. 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
- 16. 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

- 17.** 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
- 18.** 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
- 19.** Which wine would best complement a grilled steak?
- A. Light, fruity rosé
 - B. Delicate Pinot Grigio
 - C. Full-bodied Cabernet Sauvignon
 - D. Sweet Moscato
- 20.** What does a wine's color tell you about the wine?
- A. Only the grape variety used
 - B. Age, grape variety, and winemaking techniques
 - C. Only the region it comes from
 - D. The price of the wine
- 21.** 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
- 22.** What consideration is important when pairing wine with dishes that have cream-based sauces?
- A. Pair with very light, acidic wines only
 - B. Pair with full-bodied wines that match the richness
 - C. Avoid wine entirely with creamy dishes
 - D. Only sparkling wines work with cream sauces
- 23.** What does 'sweetness' refer to when tasting wine?
- A. The level of residual sugar in the wine
 - B. The alcohol content
 - C. The fruity flavors
 - D. The oak influence
- 24.** What flavor profile is most characteristic of Merlot?
- A. Tart cherry and cranberry with high acidity
 - B. Plum and black cherry with soft, velvety tannins
 - C. Green pepper and herbaceous notes with firm tannins
 - D. Smoky bacon and black pepper with medium body

- 25. What role does acidity play in wine?**
- A. It makes wine feel dry and astringent
 - B. It provides freshness and makes your mouth water
 - C. It adds sweetness to the wine
 - D. It increases alcohol content
- 26. 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
- 27. What is the 'finish' of a wine?**
- A. The final step in winemaking
 - B. The length and quality of flavors after swallowing
 - C. The cork closure on the bottle
 - D. The label design
- 28. Sherry is a fortified wine from which country?**
- A. Portugal
 - B. Spain
 - C. Italy
 - D. France
- 29. What is the primary difference between Syrah and Shiraz?**
- A. They are completely different grape varieties
 - B. Syrah is white and Shiraz is red
 - C. They are the same grape with different regional names
 - D. Syrah is grown in warm climates and Shiraz in cool climates
- 30. 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

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

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28. A B C D

29. A B C D

30. A B C D

