

WSET Level 2 Award in Wines

Paper 01 — Answer Key & Explanations

- 1. B** — Old World tradition emphasizes place over variety; Burgundy reds are understood to be Pinot Noir
Old World wines like Burgundy emphasize terroir and region; consumers are expected to know Burgundy reds are Pinot Noir.
- 2. A** — Denominazione di Origine Controllata
DOC (Denominazione di Origine Controllata) is Italy's quality designation for controlled origin wines.
- 3. A** — Red wine ferments at higher temperatures with grape skins present
Red wine fermentation includes grape skins for color and tannin extraction, typically at warmer temperatures than white wine.
- 4. B** — It is bled off from red wine fermentation after brief skin contact
Saignée involves bleeding off juice from red wine fermentation after brief skin contact, concentrating the remaining red wine.
- 5. B** — The wine comes from the historic heartland of the appellation
Classico designates wine from the historic core area of an appellation, such as Chianti Classico.
- 6. B** — They provide texture, aging potential, and astringency
Tannins from grape skins and oak provide structure, texture, and aging potential while contributing astringency.
- 7. B** — 75-85 percent typically, or 95 percent for PDO wines in the EU
Most regions require 75-85 percent from the stated vintage, with EU PDO wines requiring 95 percent.
- 8. B** — New oak imparts more flavor compounds like vanilla and toast
New oak barrels release more flavor compounds (vanilla, spice, toast) while old oak has minimal flavor impact.
- 9. B** — 75 percent or more, typically 85 percent in most regions
Most New World regions require 75-85 percent of the stated variety to appear on the label.
- 10. B** — Premium Cabernet Sauvignon and Chardonnay
Margaret River produces elegant Cabernet Sauvignon and Chardonnay with a maritime climate influence.
- 11. C** — Médoc
The Médoc on the Left Bank is renowned for Cabernet Sauvignon-based wines, including Pauillac and Margaux.
- 12. B** — Higher alcohol, extract, and viscosity
Full-bodied wines have higher alcohol levels, more extract, and greater viscosity compared to light-bodied wines.
- 13. B** — Austria
Grüner Veltliner is Austria's most important white grape, producing crisp wines with white pepper and citrus notes.
- 14. B** — French oak adds subtle vanilla and spice, while American oak adds stronger coconut and vanilla
French oak imparts subtle flavors like vanilla and spice, while American oak gives more pronounced coconut and sweet vanilla notes.
- 15. A** — Blackcurrant and cedar
Cabernet Sauvignon from Bordeaux typically shows blackcurrant fruit with cedar notes from oak aging.
- 16. B** — Champagne
Blending red and white wine to make rosé is generally prohibited for still wines but allowed for Champagne production.

- 17. B** — Beaujolais
Gamay is grown almost exclusively in Beaujolais, producing light, fruity red wines with low tannins.
- 18. B** — Slightly sweet with just perceptible sugar
Off-dry wines have slight residual sugar that is just perceptible, more than dry but not overtly sweet.
- 19. C** — Cabernet Sauvignon
Napa Valley produces world-class Cabernet Sauvignon, particularly from sub-regions like Rutherford and Oakville.
- 20. B** — Well-drained soils stress vines, producing concentrated, quality fruit
Well-drained soils like gravel and limestone stress vines moderately, concentrating flavors and improving quality.
- 21. B** — Protected Designation of Origin
PDO (Protected Designation of Origin) is the EU category for wines from specific regions, including AOC and DOC.
- 22. B** — Tempranillo (Tinto Fino)
Ribera del Duero produces powerful Tempranillo wines (locally called Tinto Fino) from high-altitude vineyards in Spain.
- 23. A** — Denominación de Origen, a protected designation of origin
DO (Denominación de Origen) is Spain's quality designation for wines from specific regions with production regulations.
- 24. B** — The lowest Prädikat level, made from ripe grapes
Kabinett is the lightest Prädikat category, made from fully ripe grapes and typically lighter in body.
- 25. C** — Lactic acid
MLF is a bacterial conversion of sharp malic acid into softer lactic acid, reducing acidity and adding buttery notes.
- 26. B** — Sauvignon Blanc
Sancerre and Pouilly-Fumé produce crisp, mineral-driven Sauvignon Blanc from the Loire Valley's eastern appellations.
- 27. B** — Intense gooseberry and passion fruit
Marlborough Sauvignon Blanc is famous for its pungent aromas of gooseberry, passion fruit, and herbaceous notes.
- 28. B** — Drying grapes (appassimento) before fermentation
Amarone uses appassimento, drying grapes indoors for months to concentrate sugars before fermentation into a powerful dry wine.
- 29. B** — Higher acidity and more intense color due to UV exposure
High altitude increases UV exposure and temperature variation, leading to higher acidity and more intense color.
- 30. B** — Old World wines tend to be more restrained with earthy notes, while New World wines are fruit-forward
Old World wines emphasize terroir and restraint with earthy notes, while New World wines are typically fruit-forward.
- 31. B** — They preserve fresh fruit character and prevent oxidation
Stainless steel is inert and allows temperature control, preserving fresh fruit aromas without adding flavors.
- 32. C** — To clarify wine by removing suspended particles
Fining agents bind to suspended particles in wine, causing them to settle out for removal, improving clarity.
- 33. B** — Moderate temperatures leading to balanced acidity and moderate alcohol
Maritime climates have moderate temperatures from ocean influence, producing balanced wines with good acidity.
- 34. C** — Northern Rhône
Viognier is the white grape of Condrieu in the Northern Rhône, producing aromatic wines with peach and apricot notes.

- 35. B** — Riesling
The Mosel produces some of the world's finest Riesling, from steep slate slopes along the Mosel River.
- 36. B** — Medium-bodied white wine with good acidity
Fatty fish pairs well with medium-bodied whites that have acidity to cut through richness, like oaked Chardonnay.
- 37. C** — Shiraz
Barossa Valley produces rich, full-bodied Shiraz from some of the world's oldest vines.
- 38. B** — Pinot Noir
Willamette Valley's cool climate is ideal for elegant Pinot Noir, similar in style to Burgundy.
- 39. B** — Required labeling for wines containing sulfur dioxide above minimum levels, used as a preservative
Sulfites (sulfur dioxide) are used as preservatives in wine; labeling is required above certain threshold levels for consumer information.
- 40. B** — Chianti and Brunello di Montalcino
Sangiovese is the grape behind Chianti and Brunello di Montalcino, both from Tuscany, showing red cherry and herbal notes.
- 41. B** — Left on the vine longer to concentrate sugars
Late harvest grapes remain on the vine longer, allowing sugars to concentrate and produce sweet wines.
- 42. B** — High-acid Chablis or Sancerre
High-acid wines like Chablis and Sancerre are versatile with food, cutting through rich dishes and refreshing the palate.
- 43. A** — Northern Rhône Syrah shows pepper and dark fruit, while Barossa Shiraz is riper and fuller-bodied
Syrah and Shiraz are the same grape, but cooler Northern Rhône produces peppery, elegant wines while warm Barossa creates ripe, full-bodied styles.
- 44. B** — Aromatic white wines from Riesling and Gewürztraminer
Alsace specializes in aromatic white wines, particularly Riesling, Gewürztraminer, and Pinot Gris.
- 45. B** — Burgundy, France
Burgundy is the spiritual home of Pinot Noir, producing elegant wines with cherry fruit and earthy complexity.
- 46. B** — Temperature during ripening
Temperature affects acidity retention; cooler temperatures preserve acidity while warm temperatures reduce it.
- 47. B** — Argentina
Torrontés is Argentina's signature white grape, producing aromatic wines with floral and stone fruit notes.
- 48. C** — Southern Rhône
Châteauneuf-du-Pape is in the Southern Rhône, producing powerful red blends primarily from Grenache.
- 49. B** — Loire Valley, France
The Loire Valley is the home of Chenin Blanc, producing styles from dry to sweet, still to sparkling.
- 50. B** — Intensely aromatic with lychee and rose
Gewürztraminer is highly aromatic with distinctive lychee, rose petal, and spice notes, particularly from Alsace.

