

WSET Level 2 Award in Wines

Paper 01

Time allowed: 60 minutes

Pass mark: 55%

Structure: Multiple Choice: 50 questions

Instructions

This paper consists of 50 multiple-choice questions. Each question has ONE correct answer. Select the best answer for each question. You have 60 minutes to complete this paper. A score of 55% or higher is required to pass.

1. Why might a quality wine from Burgundy not list the grape variety on the front label?
 - A. It is illegal to list grape varieties in France
 - B. Old World tradition emphasizes place over variety; Burgundy reds are understood to be Pinot Noir
 - C. The grapes are a secret
 - D. They always list the variety
2. What does DOC stand for on an Italian wine label?
 - A. Denominazione di Origine Controllata
 - B. Dry Organic Classification
 - C. District of Chianti
 - D. Date of Creation
3. What is the primary difference between red and white wine fermentation?
 - A. Red wine ferments at higher temperatures with grape skins present
 - B. White wine always uses oak
 - C. Red wine never undergoes malolactic fermentation
 - D. White wine has higher alcohol
4. In the saignée method of rosé production, what happens to the grape juice?
 - A. It is blended with white wine
 - B. It is bled off from red wine fermentation after brief skin contact
 - C. It is fermented with the skins for several weeks
 - D. It is fortified with spirit
5. What does 'Classico' on an Italian wine label indicate?
 - A. The wine is classic in style
 - B. The wine comes from the historic heartland of the appellation
 - C. The wine is aged longer
 - D. The wine is sparkling
6. Why are tannins important in red wine structure?
 - A. They add sweetness
 - B. They provide texture, aging potential, and astringency
 - C. They increase acidity
 - D. They add carbonation
7. What percentage of grapes must come from a stated vintage year in most regions?
 - A. 50 percent
 - B. 75-85 percent typically, or 95 percent for PDO wines in the EU
 - C. 100 percent always
 - D. There are no requirements
8. Why might a winemaker choose to age wine in new oak barrels rather than old oak?
 - A. New oak is cheaper
 - B. New oak imparts more flavor compounds like vanilla and toast
 - C. Old oak adds more tannin
 - D. New oak prevents oxidation better

- 9.** In New World wine regions, what percentage of a stated grape variety must be in the wine?
- A. 50 percent
 - B. 75 percent or more, typically 85 percent in most regions
 - C. 100 percent always
 - D. There are no requirements
- 10.** Margaret River in Western Australia is known for which wine styles?
- A. Fortified wines
 - B. Premium Cabernet Sauvignon and Chardonnay
 - C. Sweet Riesling
 - D. Sparkling Shiraz
- 11.** Which sub-region of Bordeaux is on the Left Bank and famous for Cabernet Sauvignon?
- A. Pomerol
 - B. Saint-Émilion
 - C. Médoc
 - D. Fronsac
- 12.** What distinguishes a full-bodied wine from a light-bodied wine?
- A. Color intensity only
 - B. Higher alcohol, extract, and viscosity
 - C. Age of the wine
 - D. Type of closure used
- 13.** Grüner Veltliner is the signature white grape of which country?
- A. Germany
 - B. Austria
 - C. Switzerland
 - D. Hungary
- 14.** What is the main difference between French oak and American oak aging?
- A. French oak is always cheaper
 - B. French oak adds subtle vanilla and spice, while American oak adds stronger coconut and vanilla
 - C. American oak is only used for white wines
 - D. There is no difference
- 15.** Which classic aromas are most associated with Cabernet Sauvignon from Bordeaux?
- A. Blackcurrant and cedar
 - B. Cherry and violet
 - C. Plum and chocolate
 - D. Raspberry and white pepper
- 16.** Blending rosé from red and white wine is generally prohibited except in which region?
- A. Provence
 - B. Champagne
 - C. Rioja
 - D. Napa Valley

17. Gamay is the primary grape variety of which French wine region?

- A. Champagne
- B. Beaujolais
- C. Chablis
- D. Sancerre

18. An 'off-dry' wine contains what level of sweetness?

- A. Completely dry with no sugar
- B. Slightly sweet with just perceptible sugar
- C. Very sweet like dessert wine
- D. Medium-sweet like Port

19. Napa Valley in California is most associated with which grape variety?

- A. Pinot Noir
- B. Riesling
- C. Cabernet Sauvignon
- D. Chenin Blanc

20. How does soil drainage affect wine style?

- A. It has no effect
- B. Well-drained soils stress vines, producing concentrated, quality fruit
- C. Poor drainage always improves quality
- D. Drainage only affects white wines

21. What does PDO stand for in EU wine classification?

- A. Premium Designated Origin
- B. Protected Designation of Origin
- C. Private Domain Ownership
- D. Professional Development Order

22. Ribera del Duero produces red wines from which grape variety?

- A. Garnacha
- B. Tempranillo (Tinto Fino)
- C. Monastrell
- D. Mencía

23. What does DO mean on a Spanish wine label?

- A. Denominación de Origen, a protected designation of origin
- B. Double Oak aging
- C. Dry Only
- D. Delicate Oxidation

24. What is Kabinett in the German wine classification?

- A. The highest sweetness level
- B. The lowest Prädikat level, made from ripe grapes
- C. A sparkling wine category
- D. A fortified wine style

- 25.** Malolactic fermentation (MLF) converts malic acid into which softer acid?
- A. Citric acid
 - B. Tartaric acid
 - C. Lactic acid
 - D. Acetic acid
- 26.** Sancerre and Pouilly-Fumé are Loire Valley wines made from which grape?
- A. Chardonnay
 - B. Sauvignon Blanc
 - C. Chenin Blanc
 - D. Riesling
- 27.** Sauvignon Blanc from Marlborough, New Zealand is known for which aromatic profile?
- A. Butter and vanilla
 - B. Intense gooseberry and passion fruit
 - C. Peach and apricot
 - D. Honey and petrol
- 28.** Amarone della Valpolicella is made using which winemaking technique?
- A. Carbonic maceration
 - B. Drying grapes (appassimento) before fermentation
 - C. Fortification
 - D. Cryoextraction
- 29.** What effect does high altitude typically have on wine style?
- A. Lower acidity and softer wines
 - B. Higher acidity and more intense color due to UV exposure
 - C. No effect on wine style
 - D. Always produces sweet wines
- 30.** What is the primary difference between Old World and New World wine styles?
- A. Old World wines are always sweet
 - B. Old World wines tend to be more restrained with earthy notes, while New World wines are fruit-forward
 - C. New World wines have no acidity
 - D. They use completely different grapes
- 31.** Why are stainless steel tanks often used for white wine fermentation?
- A. They add oak flavor
 - B. They preserve fresh fruit character and prevent oxidation
 - C. They increase tannin levels
 - D. They speed up malolactic fermentation
- 32.** What is the purpose of fining in winemaking?
- A. To add flavor
 - B. To increase alcohol content
 - C. To clarify wine by removing suspended particles
 - D. To convert sugar to alcohol

- 33.** Maritime climates near oceans typically produce wines with what characteristics?
- A. Very high alcohol and low acidity
 - B. Moderate temperatures leading to balanced acidity and moderate alcohol
 - C. Always sweet wines
 - D. Extremely tannic wines
- 34.** Viognier is most associated with which French wine region?
- A. Burgundy
 - B. Bordeaux
 - C. Northern Rhône
 - D. Loire Valley
- 35.** The Mosel region of Germany is famous for which grape variety?
- A. Chardonnay
 - B. Riesling
 - C. Sauvignon Blanc
 - D. Pinot Grigio
- 36.** Which wine style would pair best with fatty fish like salmon?
- A. Full-bodied, high-tannin red wine
 - B. Medium-bodied white wine with good acidity
 - C. Sweet dessert wine
 - D. Heavy, oaked Shiraz
- 37.** Barossa Valley in Australia is renowned for which grape variety?
- A. Pinot Noir
 - B. Cabernet Sauvignon
 - C. Shiraz
 - D. Riesling
- 38.** Willamette Valley in Oregon is known for producing which variety?
- A. Cabernet Sauvignon
 - B. Pinot Noir
 - C. Zinfandel
 - D. Merlot
- 39.** What does 'contains sulfites' on a wine label indicate?
- A. The wine is defective
 - B. Required labeling for wines containing sulfur dioxide above minimum levels, used as a preservative
 - C. The wine is sweet
 - D. The wine is organic
- 40.** Which two premium Italian wines are made from Sangiovese?
- A. Barolo and Barbaresco
 - B. Chianti and Brunello di Montalcino
 - C. Valpolicella and Amarone
 - D. Soave and Gavi

- 41.** Late harvest wines are made from grapes that are what?
- A. Picked early to retain acidity
 - B. Left on the vine longer to concentrate sugars
 - C. Frozen on the vine
 - D. Dried indoors after harvest
- 42.** Which white wine style would be most food-friendly due to its high acidity?
- A. Low-acid, full-bodied Viognier
 - B. High-acid Chablis or Sancerre
 - C. Sweet Sauternes
 - D. Heavily oaked California Chardonnay
- 43.** What is the key difference between Syrah from the Northern Rhône and Shiraz from Barossa Valley?
- A. Northern Rhône Syrah shows pepper and dark fruit, while Barossa Shiraz is riper and fuller-bodied
 - B. They are completely different grape varieties
 - C. Barossa Shiraz is always sparkling
 - D. Northern Rhône Syrah is always white
- 44.** Alsace is most famous for which style of wine?
- A. Red wines from Pinot Noir
 - B. Aromatic white wines from Riesling and Gewürztraminer
 - C. Sparkling wines
 - D. Fortified wines
- 45.** Which region is most famous for producing age-worthy Pinot Noir with cherry and earthy notes?
- A. Bordeaux, France
 - B. Burgundy, France
 - C. Rioja, Spain
 - D. Barossa Valley, Australia
- 46.** Which climate factor most affects acidity levels in grapes?
- A. Rainfall amount
 - B. Temperature during ripening
 - C. Wind patterns
 - D. Soil color
- 47.** Torrontés is the aromatic white grape specialty of which country?
- A. Chile
 - B. Argentina
 - C. Uruguay
 - D. Brazil
- 48.** Châteauneuf-du-Pape is located in which French wine region?
- A. Burgundy
 - B. Bordeaux
 - C. Southern Rhône
 - D. Loire Valley

49. Chenin Blanc is a versatile grape that produces a range of styles in which region?

- A. Rioja, Spain
- B. Loire Valley, France
- C. Barossa Valley, Australia
- D. Napa Valley, USA

50. Gewürztraminer is known for which distinctive aromatic characteristic?

- A. Neutral and subtle
- B. Intensely aromatic with lychee and rose
- C. Earthy and vegetal
- D. Citrus and minerality

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

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