

WSET Level 2 Award in Wines

Paper 02

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. 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

2. 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

3. Barossa Valley in Australia is renowned for which grape variety?
 - A. Pinot Noir
 - B. Cabernet Sauvignon
 - C. Shiraz
 - D. Riesling

4. Sémillon is a key component in which famous sweet wine?
 - A. Tokaji
 - B. Sauternes
 - C. Eiswein
 - D. Moscato d'Asti

5. 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

6. 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

7. Willamette Valley in Oregon is known for producing which variety?
 - A. Cabernet Sauvignon
 - B. Pinot Noir
 - C. Zinfandel
 - D. Merlot

8. 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

- 9. What does 'vintage variation' refer to in wine?**
- A. The age of the vines
 - B. Differences in wine quality and style between different harvest years
 - C. The size of the vintage bottle
 - D. The color of the wine
- 10. 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
- 11. Grüner Veltliner is the signature white grape of which country?**
- A. Germany
 - B. Austria
 - C. Switzerland
 - D. Hungary
- 12. Botrytis cinerea, or noble rot, produces which effect on grapes?**
- A. It ruins the grapes completely
 - B. It concentrates sugars and adds honeyed complexity to sweet wines
 - C. It increases acidity
 - D. It creates sparkling wines
- 13. Chianti Classico is produced in which Italian region?**
- A. Piedmont
 - B. Tuscany
 - C. Veneto
 - D. Campania
- 14. 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
- 15. What does 'Reserva' on a Spanish red wine label indicate?**
- A. The wine is reserved for export only
 - B. Minimum aging of 3 years with at least 1 year in oak
 - C. The wine is sweet
 - D. The wine is organic
- 16. 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

- 17.** Amarone della Valpolicella is made using which winemaking technique?
- A. Carbonic maceration
 - B. Drying grapes (appassimento) before fermentation
 - C. Fortification
 - D. Cryoextraction
- 18.** 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
- 19.** What information must appear on all wine labels in most countries?
- A. The winemaker's birthday
 - B. Alcohol percentage, volume, producer, and country of origin
 - C. Tasting notes
 - D. Food pairing suggestions
- 20.** Ribera del Duero produces red wines from which grape variety?
- A. Garnacha
 - B. Tempranillo (Tinto Fino)
 - C. Monastrell
 - D. Mencía
- 21.** 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
- 22.** Napa Valley in California is most associated with which grape variety?
- A. Pinot Noir
 - B. Riesling
 - C. Cabernet Sauvignon
 - D. Chenin Blanc
- 23.** What does 'Riserva' on an Italian wine label signify?
- A. The wine is reserved for the winemaker
 - B. The wine has undergone extended aging beyond the minimum DOC/DOCG requirement
 - C. The wine is sweet
 - D. The wine is organic
- 24.** What does PGI mean on a European wine label?
- A. Protected Geographical Indication, a broader regional designation than PDO
 - B. Premium Grape Initiative
 - C. Protected Grape Investment
 - D. Private Grower Identification

- 25.** 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
- 26.** Which climate factor most affects acidity levels in grapes?
- A. Rainfall amount
 - B. Temperature during ripening
 - C. Wind patterns
 - D. Soil color
- 27.** 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
- 28.** 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
- 29.** Amarone della Valpolicella is produced in which Italian region?
- A. Piedmont
 - B. Tuscany
 - C. Veneto
 - D. Marche
- 30.** 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
- 31.** 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
- 32.** Blending rosé from red and white wine is generally prohibited except in which region?
- A. Provence
 - B. Champagne
 - C. Rioja
 - D. Napa Valley

- 33.** Marlborough in New Zealand is most famous for which wine?
- A. Chardonnay
 - B. Sauvignon Blanc
 - C. Cabernet Sauvignon
 - D. Riesling
- 34.** 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
- 35.** Barolo and Barbaresco are both made from Nebbiolo in which Italian region?
- A. Tuscany
 - B. Veneto
 - C. Piedmont
 - D. Sicily
- 36.** Fortification involves adding what to wine?
- A. Sugar
 - B. Water
 - C. Grape spirit to increase alcohol content
 - D. Carbon dioxide
- 37.** 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
- 38.** Carbonic maceration is the technique used to produce which style of wine?
- A. Beaujolais Nouveau
 - B. Barolo
 - C. Sauternes
 - D. Champagne
- 39.** Nebbiolo wines from Barolo and Barbaresco are known for which distinctive aromas?
- A. Tropical fruit and vanilla
 - B. Tar and roses
 - C. Green pepper and grass
 - D. Butter and toast
- 40.** Malolactic fermentation (MLF) converts malic acid into which softer acid?
- A. Citric acid
 - B. Tartaric acid
 - C. Lactic acid
 - D. Acetic acid

- 41. Sur lie aging involves what process?**
- A. Aging wine on dead yeast cells to add texture and complexity
 - B. Aging wine in stainless steel only
 - C. Filtering wine multiple times
 - D. Adding sugar before bottling
- 42. Châteauneuf-du-Pape is located in which French wine region?**
- A. Burgundy
 - B. Bordeaux
 - C. Southern Rhône
 - D. Loire Valley
- 43. Port wine is produced in which Portuguese region?**
- A. Vinho Verde
 - B. Alentejo
 - C. Douro Valley
 - D. Dão
- 44. Which sub-region of Bordeaux is on the Left Bank and famous for Cabernet Sauvignon?**
- A. Pomerol
 - B. Saint-Émilion
 - C. Médoc
 - D. Fronsac
- 45. Mendoza in Argentina is famous for which red grape variety?**
- A. Carmenère
 - B. Malbec
 - C. Tannat
 - D. Cabernet Franc
- 46. Terroir encompasses which factors that influence wine character?**
- A. Only the grape variety
 - B. Soil, climate, topography, and human influence
 - C. Only the winemaker's techniques
 - D. Only the vintage year
- 47. 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
- 48. What is the main difference between the direct press method and saignée for rosé production?**
- A. Direct press is only for sparkling wine
 - B. Direct press treats grapes like white wine with minimal skin contact, while saignée is a byproduct of red wine
 - C. They are exactly the same method
 - D. Direct press always produces darker rosé

49. 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

50. What is the key characteristic of Chardonnay that makes it so versatile?

- A. It can only grow in cool climates
- B. It is neutral and takes on characteristics from winemaking and region
- C. It always tastes the same regardless of location
- D. It can only be made into sparkling wine

Answer Sheet

Circle the letter corresponding to your chosen answer.

1. A B C D

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