

WSET Level 3 Award in Wines

Paper 02

Time allowed: 120 minutes

Pass mark: 55%

Structure: Paper 1: Multiple Choice: 50 questions; Paper 2: Short Answer: 4 questions

Instructions

This examination consists of two papers. Paper 1 contains 50 multiple-choice questions to be completed in 60 minutes. Paper 2 contains 4 short-answer questions, each worth 4 marks, to be completed in 60 minutes. A combined score of 55% or higher is required to pass.

Paper 1: Multiple Choice

Time allocation: 60 minutes

1. What is a key challenge facing the wine industry regarding declining global wine consumption trends?
 - A. Younger consumers are drinking more wine than any previous generation
 - B. Health awareness campaigns, changing lifestyles, and competition from craft beer, spirits, and no/low-alcohol alternatives are reducing per-capita wine consumption in traditional markets
 - C. Climate change has made it impossible to produce wine in most traditional regions
 - D. Wine prices have fallen so dramatically that producers cannot cover costs
2. Which factor has most contributed to the growth of organic wine production globally since 2010?
 - A. Organic wines are exempt from all government duties and taxes
 - B. Increasing consumer demand for transparency, sustainability, and perceived health benefits
 - C. Organic grapes consistently produce higher yields than conventional grapes
 - D. EU regulations now require all wines to be certified organic by 2030
3. Excessive levels of sulphur dioxide (SO₂) in wine can be detected by:
 - A. A bitter, metallic taste on the finish
 - B. A sharp, pungent aroma reminiscent of a struck match or burnt rubber
 - C. A sweet, perfumed aroma similar to rose petals
 - D. A sour, vinegar-like aroma on the nose
4. What is the key difference between cross-flow filtration and traditional pad (sheet) filtration?
 - A. Cross-flow filtration uses diatomaceous earth as the filter medium
 - B. Cross-flow filtration passes wine parallel to the membrane, reducing clogging and allowing continuous operation
 - C. Pad filtration is gentler and removes fewer flavour compounds than cross-flow
 - D. Cross-flow filtration can only be used for white wines
5. Lees stirring (batonnage) during white wine production primarily:
 - A. Increases acidity by releasing tartaric acid from dead yeast cells
 - B. Adds body, creaminess, and complexity by releasing mannoproteins and amino acids
 - C. Removes off-flavours caused by hydrogen sulphide production
 - D. Clarifies the wine by promoting rapid settlement of suspended particles
6. A winemaker in a cool climate region is concerned about insufficient sunlight reaching the grape bunches. Which canopy management technique would most directly address this?
 - A. Increasing irrigation to promote vegetative growth
 - B. Leaf removal in the fruit zone
 - C. Switching from cane pruning to spur pruning
 - D. Increasing the number of buds retained at pruning
7. From a business perspective, why do cooperatives play a significant role in certain wine regions?
 - A. Cooperatives always produce higher-quality wine than private estates
 - B. They allow small growers to pool resources for winemaking, marketing, and distribution, achieving economies of scale that individual smallholders could not
 - C. Cooperatives are required by EU law in all wine-producing regions
 - D. Cooperatives exclusively produce organic and biodynamic wines

- 8.** A white wine shows a deep gold colour with amber rim. What does this appearance most likely indicate?
- A. A very young, unoaked wine from a cool climate
 - B. An aged wine or one with significant oxidative handling
 - C. A wine made from a red grape variety using the blanc de noirs method
 - D. A wine with very high residual sugar
- 9.** Which fining agent works by carrying a positive charge that attracts and binds with negatively charged proteins and tannins?
- A. Bentonite
 - B. Egg white (albumin)
 - C. Isinglass
 - D. Casein
- 10.** When assessing a sparkling wine using the SAT, which additional element is evaluated under 'Appearance' that does not apply to still wines?
- A. Viscosity and legs
 - B. Mousse quality (bubble size, persistence, and integration)
 - C. Clarity and brightness
 - D. Sediment presence
- 11.** Which of the following best describes the Chianti Classico DOCG regulations?
- A. 100% Sangiovese is mandatory with no other varieties permitted
 - B. Minimum 80% Sangiovese, with up to 20% other approved red varieties (including Cabernet Sauvignon and Merlot); white grapes are no longer permitted
 - C. A blend of Sangiovese, Canaiolo, and mandatory inclusion of white Trebbiano
 - D. Any combination of Tuscan red varieties with no minimum for any single grape
- 12.** Which Northern Rhone appellation produces exclusively red wine from Syrah and is known for its granite soils and full-bodied, tannic wines?
- A. Condrieu
 - B. Saint-Joseph
 - C. Cornas
 - D. Hermitage
- 13.** Which type of closure is most associated with the risk of TCA (2,4,6-trichloroanisole) contamination?
- A. Screwcap (Stelvin)
 - B. Glass stopper (Vino-Lok)
 - C. Natural cork
 - D. Synthetic closure
- 14.** Hermitage, in the Northern Rhone, permits which white grape varieties?
- A. Viognier and Roussanne
 - B. Marsanne and Roussanne
 - C. Marsanne and Viognier
 - D. Clairette and Bourboulenc

- 15.** Which serving condition is most likely to make tannins in a red wine appear harsher and more astringent?
- A. Serving the wine at 18-20 degrees Celsius
 - B. Serving the wine at 8-10 degrees Celsius
 - C. Decanting the wine for two hours before serving
 - D. Serving the wine in a large-bowled glass
- 16.** In the production of natural wine, which of the following practices is typically AVOIDED?
- A. Spontaneous fermentation with indigenous yeasts
 - B. Minimal or zero SO₂ additions
 - C. Unfined and unfiltered bottling
 - D. Inoculation with commercial yeast strains and heavy SO₂ additions
- 17.** Which of the following most accurately describes the Pergola (tendone) training system?
- A. A high-trained canopy system where shoots hang downward from an overhead framework
 - B. A low-trained bush vine system used in windy Mediterranean climates
 - C. A vertical trellis system with bilateral cordons and short spurs
 - D. A cane-pruned system with two long canes tied horizontally along a single wire
- 18.** Which of the following best describes the impact of tariffs and trade disputes on the global wine market?
- A. Tariffs have no measurable effect on wine trade because wine is considered a luxury good
 - B. Tariffs can significantly shift trade flows, with importing countries redirecting purchases to non-tariffed sources and affected exporters losing market share
 - C. Tariffs only affect bulk wine, not bottled wine
 - D. International trade agreements have eliminated all wine tariffs globally
- 19.** Which of the following is a key economic argument in favour of screwcap closures over natural cork?
- A. Screwcaps are more traditional and command higher consumer confidence
 - B. Screwcaps eliminate TCA taint risk and provide consistent seal quality, reducing both financial losses and brand damage from faulty bottles
 - C. Screwcaps allow the same micro-oxygenation as natural cork
 - D. Screwcaps are more environmentally sustainable than cork because cork forests are being destroyed
- 20.** Which Bordeaux commune is most associated with the highest proportion of Merlot in its blends and exceptionally small estate sizes?
- A. Pauillac
 - B. Saint-Julien
 - C. Pomerol
 - D. Margaux
- 21.** Bolgheri DOC, home to Sassicaia, is located in which part of Tuscany?
- A. The hills south of Florence near Greve in Chianti
 - B. The Tyrrhenian coast of the Maremma in western Tuscany
 - C. The slopes of Mount Amiata in southern Tuscany
 - D. The area around the city of Montalcino

- 22.** During barrel ageing, micro-oxygenation occurs primarily through:
- A. Oxygen dissolved in the wine at the time of racking
 - B. The gradual ingress of oxygen through the pores of the oak staves and the bung
 - C. Deliberate injection of oxygen gas into the barrel
 - D. The breakdown of SO₂ releasing oxygen molecules
- 23.** In the context of terroir, which factor is NOT typically considered a direct component?
- A. Mesoclimate
 - B. Soil composition and drainage
 - C. Winemaker's choice of yeast strain
 - D. Aspect and altitude of the vineyard
- 24.** Which soil type is most associated with the premium vineyards of the Mosel in Germany?
- A. Chalk and limestone
 - B. Alluvial gravel
 - C. Blue and grey slate (Devonian)
 - D. Volcanic basalt
- 25.** In Burgundy, the term 'climat' refers to:
- A. The prevailing weather patterns affecting a given vintage
 - B. A precisely delimited vineyard parcel with distinct geological and climatic characteristics
 - C. The classification level of a wine (Grand Cru, Premier Cru, etc.)
 - D. The cellar conditions used during barrel ageing
- 26.** The French classification system for Burgundy and Bordeaux differ fundamentally because:
- A. Burgundy classifies individual vineyard plots (climats) while Bordeaux's 1855 Classification classifies chateaux (estates/brands)
 - B. Bordeaux classifies individual vineyard plots while Burgundy classifies negociant houses
 - C. Both systems classify producers rather than vineyards
 - D. Both systems classify vineyards rather than producers
- 27.** In Burgundy, which of the following correctly describes the hierarchy from broadest to most specific appellation?
- A. Grand Cru, Premier Cru, Village, Regional
 - B. Regional, Village, Premier Cru, Grand Cru
 - C. Village, Regional, Grand Cru, Premier Cru
 - D. Premier Cru, Grand Cru, Village, Regional
- 28.** When assessing a wine's palate using the SAT, tannin is described in terms of:
- A. Level only (low, medium, high)
 - B. Level and nature (e.g. fine-grained, coarse, chalky, velvety)
 - C. Temperature sensitivity and pH
 - D. Colour contribution and anthocyanin content
- 29.** The Napa Valley AVA contains several sub-AVAs. Which sub-AVA is most associated with high-altitude Cabernet Sauvignon from volcanic soils?
- A. Stags Leap District
 - B. Rutherford
 - C. Howell Mountain
 - D. Carneros

- 30.** Which of the following is classified as a secondary aroma in wine?
- A. Blackcurrant from Cabernet Sauvignon
 - B. Butter and cream from malolactic fermentation
 - C. Leather and tobacco from bottle ageing
 - D. Petrol from aged Riesling
- 31.** Why does spending slightly more on a bottle of wine typically yield a disproportionate increase in wine quality?
- A. Because more expensive wines always use better grape varieties
 - B. Because fixed costs (duty, VAT, transport, packaging, margins) are constant, so a small increase in retail price means a much larger increase in the amount spent on the wine itself
 - C. Because expensive wines are always aged longer
 - D. Because retailers discount their margins on premium wines
- 32.** Which of the following statements about Chablis is correct?
- A. Chablis is made from Chardonnay grown on Kimmeridgian limestone, and Grand Cru vineyards face south-west
 - B. Chablis uses predominantly new oak barrels to achieve its characteristic minerality
 - C. Chablis Grand Cru vineyards are scattered across both banks of the Serein river
 - D. Chablis permits the use of Aligote for its Premier Cru wines
- 33.** How does climate change most directly threaten the traditional classification and appellation systems of European wine regions?
- A. By making all wine regions equally warm, eliminating regional differences
 - B. By shifting optimal growing conditions away from historically classified sites, potentially making traditional varieties and styles unviable in their current locations
 - C. By increasing global wine consumption beyond production capacity
 - D. By making organic certification impossible due to increased fungal disease pressure
- 34.** What is the primary viticultural advantage of planting vineyards at higher altitudes in warm climate regions?
- A. Higher UV exposure leads to thicker grape skins and more anthocyanins
 - B. Temperature decreases with altitude, preserving acidity and extending the growing season
 - C. Reduced wind exposure protects vines from physical damage
 - D. Greater proximity to water tables improves vine hydration
- 35.** Which of the following oak toast levels imparts the most pronounced smoky and coffee characters?
- A. Light toast
 - B. Medium toast
 - C. Medium-plus toast
 - D. Heavy toast
- 36.** Carbonic maceration produces wines that are characteristically:
- A. Full-bodied with firm tannins and high ageing potential
 - B. Light-bodied, deeply coloured, and fruity with low tannin, designed for early drinking
 - C. Rich and oaky with pronounced vanilla and toast notes
 - D. High in residual sugar due to incomplete fermentation

- 37.** Why are clay soils generally considered beneficial for producing wines with body and structure?
- A. Clay is nutrient-poor, forcing vines to develop deep root systems
 - B. Clay retains water, ensuring consistent vine hydration, and is often cooler, slowing ripening slightly
 - C. Clay is highly acidic, promoting tartaric acid retention in berries
 - D. Clay reflects sunlight upward, increasing photosynthesis in the canopy
- 38.** A red wine appears pale ruby with a watery rim. Which of the following varieties is most likely?
- A. Cabernet Sauvignon
 - B. Malbec
 - C. Pinot Noir
 - D. Syrah
- 39.** In the SAT quality assessment, the BLIC framework evaluates quality based on:
- A. Body, Length, Intensity, and Complexity
 - B. Balance, Length, Intensity, and Complexity
 - C. Balance, Lees, Integration, and Character
 - D. Body, Lees, Intensity, and Concentration
- 40.** Which of the following is a primary role of sulphur dioxide (SO₂) in winemaking?
- A. To promote the growth of *Saccharomyces cerevisiae* during fermentation
 - B. To act as both an antioxidant and antimicrobial agent
 - C. To increase the rate of malolactic fermentation
 - D. To enhance colour extraction during maceration of red grapes
- 41.** In the context of climate change, which adaptation strategy involves selecting new grape varieties better suited to warmer conditions?
- A. Deficit irrigation
 - B. Varietal substitution
 - C. Green harvesting
 - D. Shoot thinning
- 42.** The Spanish wine classification 'Crianza' requires:
- A. A minimum of 24 months total ageing with at least 6 months in oak for red wines
 - B. A minimum of 36 months total ageing with at least 12 months in oak
 - C. No minimum ageing requirement, only a quality tasting panel approval
 - D. A minimum of 60 months total ageing with at least 18 months in oak
- 43.** *Brettanomyces* (Brett) contamination in wine is associated with which aromatic descriptor?
- A. Green bell pepper and pyrazines
 - B. Barnyard, band-aid, and sweaty saddle
 - C. Petrol and kerosene
 - D. Struck match and flint
- 44.** Which statement correctly compares the terroir of Pauillac and Saint-Emilion?
- A. Both appellations share identical soil types and grape varieties
 - B. Pauillac features deep Quaternary gravel mounds ideal for Cabernet Sauvignon, while Saint-Emilion has diverse soils including limestone plateau, clay slopes, and sandy gravel
 - C. Saint-Emilion is closer to the ocean and therefore has a stronger maritime influence than Pauillac
 - D. Pauillac produces primarily Merlot-based wines due to its clay soils

45. Which of the following best explains why gravelly soils are prized in the Haut-Medoc?
- A. Gravel provides essential nutrients that sandy soils lack
 - B. Gravel reflects heat, retains warmth, and provides excellent drainage, promoting stress and concentration
 - C. Gravel prevents phylloxera from reaching vine roots
 - D. Gravel creates acidic soil conditions that favour Cabernet Sauvignon
46. Phylloxera devastated European vineyards in the late 19th century. Which statement about phylloxera is correct?
- A. It feeds on the leaves of *Vitis vinifera* but not the roots
 - B. Grafting *Vitis vinifera* onto American rootstocks remains the primary defence
 - C. Sandy soils are the most vulnerable to phylloxera infestation
 - D. Chile was severely affected due to its proximity to Argentina
47. Robert Parker's 100-point scoring system had which significant impact on the global wine industry?
- A. It reduced the importance of terroir in favour of standardised winemaking
 - B. It created a universal, easily understood quality benchmark that influenced pricing, production styles, and consumer purchasing decisions worldwide
 - C. It replaced all existing classification systems in France
 - D. It was only influential in the United States and had no impact on European wine markets
48. Bentonite fining is particularly important for white wines because it:
- A. Removes excess tannins that cause bitterness
 - B. Removes unstable proteins that could cause haze if the wine is exposed to warm temperatures
 - C. Adjusts the pH to a more stable level
 - D. Strips unwanted colour from the wine
49. In the 1855 Classification of Bordeaux, which property was the sole First Growth from the Graves (now Pessac-Leognan)?
- A. Chateau Margaux
 - B. Chateau Haut-Brion
 - C. Chateau Lafite Rothschild
 - D. Chateau Mouton Rothschild
50. Which of the following would be classified as a tertiary aroma in wine?
- A. Rose petal from Gewurztraminer
 - B. Vanilla from new oak barrel fermentation
 - C. Mushroom, forest floor, and dried fruit from extended bottle ageing
 - D. Grapefruit from cool-climate Sauvignon Blanc

Paper 2: Short Answer

Time allocation: 60 minutes

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

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