APPRENTI DU VIN

WSET Level 4 Diploma — D1: Wine Production

Paper 01

Time allowed: 120 minutes
Pass mark: 55%
Structure: Essay Paper: 5 questions

Instructions

Answer ALL questions. Each question is worth equal marks. Support your answers with specific examples where appropriate. You have 2 hours to complete this paper. A score of 55% or higher is required to pass.

1. Compare and contrast the aging philosophies behind Ruby and Tawny Port. Discuss how each style is produced, the role of wood aging versus bottle aging, and the implications for quality, longevity, and market positioning.

(20 marks)

Support your answer with specific examples. Use clear paragraphs.

2. Critically assess the grower Champagne movement and its challenge to the grande marque model. What are the strengths and limitations of each approach, and how have consumer and critical perceptions shifted?

(20 marks)

Support your answer with specific examples. Use clear paragraphs.

3. Compare the approaches to producing quality sparkling wine in Champagne, Franciacorta, and England. Discuss the factors that contribute to each region's identity, including climate, grape varieties, regulations, and winemaking philosophy.

(20 marks)

Support your answer with specific examples. Use clear paragraphs.

4. Explain why Madeira is often described as the most resilient and long-lived of all wines. Discuss the production techniques that contribute to this durability, and assess Madeira's current position in the fine wine market.

(20 marks)

Support your answer with specific examples. Use clear paragraphs.

5. Discuss the chemistry of autolysis and its influence on the quality and style of Champagne. How do producers manipulate autolytic character, and what are the sensory consequences?

(20 marks)

Support your answer with specific examples. Use clear paragraphs.