APPRENTI DU VIN

WSET Level 4 Diploma — D1: Wine Production

Paper 02

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. 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.

2. 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.

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. 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.

5. Analyse the commercial challenges currently facing the fortified wine category. With reference to Port, Sherry, and Madeira, discuss the factors driving decline in consumption and evaluate the strategies producers are adopting to secure the category's future.

(20 marks)

Support your answer with specific examples. Use clear paragraphs.