The 2011 MW exam - practical

13 Jun 2011 by Richard Hemming

Tomorrow - the theory papers.

It's *so* much easier when they tell you what the wines are.

Reproduced below is the 2011 MW practical examination - that is, all three tasting papers, followed immediately by the crib sheet of wines. Needless to say, this wasn't revealed until the final exam had been completed. Feel free to comment using the box at the bottom. To find out more about how I did, read Diary of an MW student - part 26, the exam!

PAPER 1, Tuesday 7June 2011 – 2 1?4 hours

QUESTION PAPER

1) Wines 1 to 3 are from the same region of origin, but made from different single grape varieties.
For all three wines:
a) Identify the region of origin (15 marks)
For each wine:
b) Identify the grape variety and comment on the level of quality within the context of the region of origin (3 x 15 marks)
c) Comment on the age / vintage of each wine and its potential to develop and improve further (3 x 5 marks)

2) Wines 4 to 6 are made from the same grape variety.
For all three wines:
a) Identify the grape variety (15 marks)
For each wine:
b) Identify the origin as closely as possible and comment on the level of quality within the context of that origin (3 x 15 marks)
c) Discuss how the wine has been made, with specific reference to the use of oak and malolactic fermentation (3 x 5 marks)

3) Wines 7 to 12 are a mixed bag. Each comes from a different country and a different (predominant) grape variety.
For each wine:
a) Identify the predominant grape variety (6 x 7 marks)
b) Identify the country and region of origin as closely as possible (6 x 8 marks)
c) Comment on the level of quality (6 x 10 marks)

PAPER 2, Wednesday 8 June 2011 – 2 1?4 hours

QUESTION PAPER

1) Wines 1 to 3 are from the same country of origin.
For all three wines:
a) Identify the country of origin (15 marks)
For each wine:
b) Identify the grape variety/ies (3 x 10 marks)
c) Comment on the level of quality (3 x 10 marks)

2) Wines 4 and 5 are made from the same single grape variety and are from the same region of origin.
For both wines:
d) Identify the grape variety and region of origin as closely as possible (20 marks)
For each wine:
e) Comment on the method of production (2 x 5 marks)
f) Comment on quality and style, within the context of the region of origin (2 x 10 marks)

3) Wines 6 to 8 are made from different single grape varieties and are from the same region of origin.
For all three wines:
a) Identify the region of origin as closely as possible (24 marks)
For each wine:
b) Identify the grape variety (3 x 8 marks)
c) Comment on the method of production (3 x 4 marks)
d) Comment on quality, within the context of the region of origin (3 x 5 marks)

4) Wines 9 and 10 are from different countries.
For each wine:
a) Identify the grape variety/ies and region of origin as closely as possible (2 x 10 marks)
b) Comment on the winemaking, with particular reference to the use of oak (2 x 10 marks)
c) Identify the vintage and state of maturity (2 x 5 marks)

5) Wines 11 and 12 are both made from the same single grape variety, from different countries.
For both wines:
a) Identify the grape variety (20 marks)
For each wine:
b) Identify the origin as closely as possible (2 x 5 marks)
c) Comment on quality and style, with particular reference to commercial appeal (2 x 10 marks)

PAPER 3, Thursday 9 June 2011 – 2 1?4 hours

QUESTION PAPER

Wines 1 to 12 are all presented in pairs: 1&2, 3&4, 5&6, 7&8, 9&10, 11&12. Each pair is from a single region of origin.
For each pair:
a) Identify the region of origin as closely as possible (8 marks per pair)
b) Comment on the methods of production (14 marks per pair)
c) Compare the quality of the two wines, within the context of the region of origin (20 marks per pair)
For each wine:
d) State the alcohol to the nearest degree (12 x 2 marks)
e) State the residual sugar in grammes per litre (12 x 2 marks)

Wine List 2011

Paper 1

1 Muscat d'Alsace, Rolly Gassmann 2007 - 12.5% - Alsace - France

2 Riesling, Kappelweg de Rorschwihr, Rolly Gassmann 2002 -12.5% - Alsace - France

3 Pinot Gris, Vendanges Tardives, Rotleibel de Rorschwihr, Rolly Gassmann 1996 - 12.5% - Alsace - France

4 Chablis, 1er Cru Les Vaillons, Billaud-Simon 2007 - 13% - Burgundy - France

5 Chardonnay, Yellow Label, Wolf Blass 2009 - 13% - South Australia - Australia

6 Chardonnay, Saintsbury 2008 - 13.5% - Carneros - California

7 Semillon, Vat 1, Tyrrell's 2002 - 10% - Hunter Valley - Australia

8 Riesling, Smaragd, Ried Kellerberg Durnsteiner, Weingut Knoll 2007 - 13.5% - Wachau - Austria

9 Torrontes, Crios, Susana Balbo 2010 - 13.5% - Salta - Argentina

10 Sauvignon Blanc, Errazuriz 2010 - 13.5% - Aconcagua - Chile

11 Condrieu, De Poncins, Villard 2009 - 13.5% - Rhône - France

12 Monopole, CVNE 2008 - 13.5% - Rioja - Spain

Paper 2

1 John X Merriman, Rustenberg 2008 - 14.5% - Stellenbosch - South Africa

2 Syrah, Jordan 2007 - 15% - Stellenbosch - South Africa

3 Pinotage, Greywacke, Cape Chamonix 2008 - 14% - Franschhoek - South Africa

4 Beaujolais Villages, Duboeuf 2009 - 13% - Beaujolais - France

5 Fleurie, La Roilette, Metrat 2009 - 13% - Beaujolais - France

6 Barolo, Massolino 2006 - 14% - Piedmont - Italy

7 Dolcetto d'Alba, GD Vajra 2009 - 13% - Piedmont - Italy

8 Barbera d'Alba, Gisep, Massolino 2007- 15% - Piedmont - Italy

9 Château Giscours 2002 - 13% - Margaux, Bordeaux - France

10 Contino Reserva 2005 - 14% - Rioja - Spain

11 Merlot, Fetzer 2008 - 13.5% - California - USA

12 Merlot, Errazuriz 2009 - 13.5% - Aconcagua - Chile

Paper 3

1 Taittinger Comtes de Champagne, Blanc de Blancs 1999 - 12% - Champagne - France

2 De Laurency, Brut NV - 12% - Champagne - France

3 Verdelho, 15 years old, Henriques and Henriques NV - 20% - Madeira - Portugal

4 Sercial, 10 years old, Henriques and Henriques NV - 20% - Madeira - Portugal

5 Pinot Noir, The Edge 2009 - 14.5% - Martinborough - New Zealand

6 Pinot Noir, Escarpment 2008 - 13.5% - Martinborough - New Zealand

7 Fonseca Guimaraens, Vintage Port 1995 - 20.5% - Douro - Portugal

8 Taylor's 10 year old Tawny Port NV - 20% - Douro - Portugal

9 Wehlener Sonnenuhr Kabinett, J J Prüm 2007 - 9% - Mosel - Germany

10 Brauneberger Juffer Sonnenhur Spatlese, Fritz Haag 2002 - 8% - Mosel - Germany

11 Domaine du Noble, Loupiac 2005 - 13% - Bordeaux - France

12 Château Suduiraut, Sauternes 2005 - 13.5% - Bordeaux - France