

Question papers for WSET Diploma and Master of Wine Students

WSET Diploma Mock Exam

You have 45 minutes for each question (a total of 3 hours)

Write an appearance, nose, palate and quality analysis for each wine and answer the specific question for each trio.

Wines 1-3 Question 1 - For each wine comment on the Quality, Bottle Ageing. Students also need to identify the common grape variety for the three wines and give reasons for their choice of variety.

Wines 4-6 Question 2 - For each wine comment on the Quality, Bottle Ageing. Students also need to identify the common region for the three wines and give reasons for their choice of region.

Wines 7-9 Question 3 - For each wine comment on the Quality, Bottle Ageing. Students also need to identify the common region for the three wines and give reasons for their choice of region.

Wines 10-12 Question 4 - For each wine comment on the Quality, Bottle Ageing. Students also need to identify the grape variety for each of the three wines and give reasons for their choice of variety.

Master of Wine Mock Exam**Q1:**

Wines 1-3 are from different countries. They all share a common dominant grape variety.

With reference to all three wines:

- a) Identify the common dominant grape variety. (12 marks)

For each wine:

- b) Identify the origin as closely as possible. (3 x 8 marks)
c) Identify the key winemaking techniques used, with reference to other grape varieties (if used) and any oak maturation. (3 x 6 marks)
d) Comment on quality and maturity. (3 x 7 marks)

Q2:

Wines 4-6 come from the same region and are made from the same dominant grape variety.

With reference to all three wines:

- a) Identify the grape variety and region as closely as possible. (27 marks)
b) Compare quality, with reference to wines' potential evolution. (21 marks)

For each wine:

- c) Comment on the style and commercial positioning (3 x 9 marks)

Q3:

Wines 7-9 are from the same country and region.

For each wine:

- a) Identify the grape variety. (3 x 8 marks)
b) Identify the origin as closely as possible. (3 x 8 marks)
c) Comment on quality and commercial potential, within the context of the region of origin. (3 x 9 marks)

Q4:

Wines 10-12 are from two different countries.

For each wine:

- a) Comment on the method of production with reference to the wine's quality. (3 x 10 marks)
b) Discuss its style, quality and possible market positioning. (3 x 9 marks)
c) Comment on the possible grape variety/varieties and origin (3 x 6 marks)