



THE INSTITUTE OF
MASTERS
of WINE

2018 Practical application exam questions and wines

Below are the questions that applicants were asked for the practical entry exam in 2018. The wines for the 2019 entry exam will be published by 1 May 2019.

Question 1

Wine 1: 2016 Riesling, Clare Valley, Australia, approximately 15-20 GBP

Wine 2: 2016 Riesling Spätlese, Mosel, Germany, approximately 20-25 GBP

Wines 1 and 2 are from different countries.

For each wine:

- a) Using evidence from the glass, identify the origin as closely as possible with reference to the grape variety used. (2x11 marks)

With reference to both wines and using evidence from the glass:

- b) Compare the methods of production, focusing on key elements that have created the style of each wine. (14 marks)
- c) Compare and contrast the commercial appeal. (14 marks)

Question 2

Wine 3: 2015 Beaujolais Cru Fleurie, approximately 14-20 GBP

Wine 4: 2014 Gevrey-Chambertin, approximately 50 GBP

Wines 3 and 4 are from the same country.

For each wine:

- a) Using evidence from the glass, identify the origin as closely as possible with reference to the grape variety used. (2 x 8 marks)
- b) Using evidence from the glass, highlight the key winemaking techniques which have created the style of each wine. (2 x 8 marks)

With reference to both wines together and using evidence from both glasses:

- c) Compare and contrast the styles with reference to the likely market positioning of each wine. (18 marks)

Note – if you are unable to locate the recommended vintages listed above, please choose the next closest vintage available. Please be sure to indicate both the actual wines tasted as well as the vintages of the wines.