



**WSET**

Level 3 Award in Wines

# SAMPLE SHORT WRITTEN ANSWER PAPER

This document has been prepared by WSET in consultation with WSET Awards to support educator delivery of the Level 3 Award in Wines.

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**QUESTION 1 (25 MARKS)**

**Rosé and red wines are produced throughout the Southern Rhône.**

a. Name and describe TWO methods of production used for making rosé wines in the Southern Rhône.

**7 marks**

Method 1:

Description:

Method 2:

Description:

b. Much red wine labelled Côtes du Rhône is produced using semi-carbonic maceration.

What are the main considerations when selecting grapes for semi-carbonic maceration?

**2 marks**

Describe the process of semi-carbonic maceration.

**4 marks**

c. Under the headings below describe the typical style of a newly released, inexpensive red Côtes du Rhône wine produced by semi-carbonic or carbonic maceration.

**6 marks**

Nose

Aroma Characteristics:

Palate

Sweetness:

Tannin:

Body:

Conclusions

Readiness for drinking and potential for ageing:

d. Red wines from the Southern Rhône are often a blend of grape varieties.

**6 marks**

State the stylistic and practical reasons why a winemaker in this region might choose to blend.

Stylistic reasons:

Practical reasons:

**Total 25 marks**

**marks**

**QUESTION 2 (25 MARKS)**

**Pinot Grigio / Pinot Gris is widely planted throughout the world and made in many different styles.**

**Wine A**



**Wine B**



a. Under the following headings describe the two wines pictured above.

**10 marks**

Sweetness and body:

Aroma and flavour characteristics:

Expected quality:

b. Describe the key natural factors in Alsace and explain how these contribute to the style of Wine B.

**7 marks**

c. Large, old oak barrels used in Alsace have little influence on the wines' aromas. Explain why.

**3 marks**

d. Wine B was sealed with a natural cork. What storage conditions would you recommend for the long-term ageing of this wine?

**5 marks**

**Total 25 marks**

**marks**

**QUESTION 3 (25 MARKS)**

**Part 1. Pinot Noir**

a. Pinot Noir is best grown in cool and moderate climates. Why is this?

**2 marks**

b. The two regions stated below can grow Pinot Noir successfully. For each region, identify TWO natural factors and explain how they moderate the climate.

**12 marks**

Los Carneros

Natural Factors:

Explanation:

Central Otago

Natural Factors:

Explanation:

**Part 2. Semillon is a grape that is used in the Hunter Valley to produce distinctive wines.**

- a. Identify ONE human influence in the vineyard and ONE human influence in the winery which contribute to the distinctive characteristics of Hunter Valley Semillon. Explain how they do so.

**6 marks**

Vineyard influence:

Winery influence:

**Part 3. Chardonnay is widely grown throughout California.**

- a. Explain why the producer of an outstanding quality Chardonnay from Russian River Valley AVA might choose to use malolactic fermentation.

**5 marks**

**Total 25 marks**

**marks**

## QUESTION 4 (25 MARKS)

### Part 1. Sparkling Wines

- a. Explain why a producer of traditional method sparkling wines requires grapes with relatively low sugar levels.

2 marks

- b. Name and describe the process by which traditional method sparkling wines acquire flavours of bread and biscuit.

3 marks

- c. Identify and describe two ways of making sparkling wines sweet.

5 marks

Method 1:

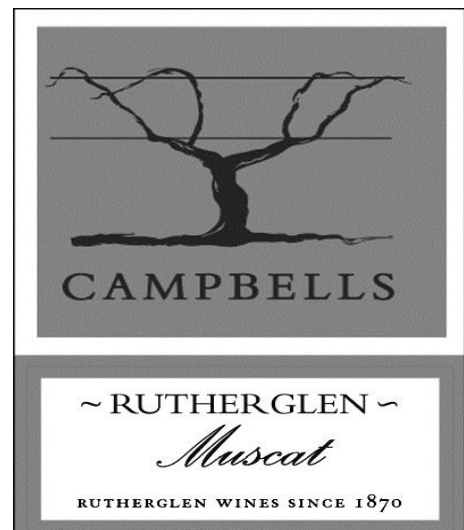
Method 2:

### Part 2. Fortified Wines.

Wine A



Wine B





- a. The two wines pictured on the previous page are both fortified wines made from the Muscat grape. Describe how they are made.

**10 marks**

Wine A

Wine B

- b. Vintage Port is aged in bottle and will need decanting before serving. Describe the process of opening and decanting a fully mature Vintage Port.

**5 marks**

**Total 25 marks**

**marks**



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