

Please note that the answers to the paragraph questions are indicative answers. There are many different ways to answer these questions.

## 2010 WINE FELLOWSHIP ENTRANCE EXAMINATION

**1. What grape variety is grown in both Bourgueil and Chinon?**

*Cabernet Franc (there is also an allowance of up to 10% Cabernet Sauvignon, so Cabernet Sauvignon is also acceptable).*

(1 minute) 1 mark

**2. In what European region is a new bridge threatening to impact on old vineyards?**

*Mosel, Germany. (Germany was accepted, as was the Rhone Valley in France, which has recently had the threat of a new motorway impacting on vineyards)*

(1 minute) 1 mark

**3. Match the 'challenging' vintage conditions with the correct region and year:**

*A very cool summer, difficulties ripening reds – Margaret River 2006*

*A 15 day heatwave, with sugar levels getting very high – McLaren Vale 2008*

*Torrential rain, affecting fruit ripeness and quality – Barolo 2002*

(1 minute) 1 mark

**4. In which of these villages are there no Grand Cru vineyards?**

**Chassagne Montrachet**  
**Meursault**  
**Nuits St Georges**  
**Morey St Denis**

*Meursault and Nuits St Georges both have **no** Grand Cru vineyards.*

(1 minute) 1 mark

**5. Write a brief paragraph on two of the following topics:**

**Canopy management**

**Acid addition**

**Chianti Classico**

**Pinot Meunier**

**Canopy management** – this was generally well-answered, with most answers noting the impact on ripening of excessive shading, and the potential for damage from the sun from excess exposure in hot environments. Many people also discussed airflow, and its importance in preventing disease. The difference in management required according to the variety, clone, climate and soil was well noted by some. Some varieties, like Sangiovese, are highly vigorous and require more intensive canopy management. The use of different vine-spacing, trellis systems, and techniques such as shoot positioning, shoot thinning, and leaf removal were all good points to make. The relationship between the leaf area and crop load was another important point, made by a few.

**Acid addition** – there was potentially a lot to discuss, include recent controversy in Australia, with comments from Andrew Jefford about misjudged acid addition being the defining fault of Australian wines. Acid addition may be less frequently practiced in Europe but it is allowed in some circumstances. The general principal is that earlier addition of acid (i.e. pre-fermentation) is preferable for integration of acidity. By far the most commonly added acid in Australia is tartaric acid. Other acids used are malic, citric, and lactic acid. Acid additions are done for both reasons of stability and longevity, as well as flavour and balance. A lower pH (which can be achieved through adding acid) makes the sulphur dioxide more effective, so the acid addition has microbial stability benefits.

**Chianti Classico** – quite well-answered, but there was some confusion about whether Classico indicates a region or a quality level. It is a production zone and a denominazione di origine controllata e garrantita (DOCG). Sangiovese needs to make up 80-100% of the wine. Up to 20% of other red grapes, including Colorino, Canaiolo, Cabernet Sauvignon, Merlot, and Syrah, may be included. There was plenty of scope to discuss the character of the wine, the different communes in the region, the geographical and topographical characteristics, the ageing potential, and the laws relating to minimum alcohol, vine spacing, maturation, use of the term Riserva, etc. The articles of the DOCG code can be found at [chianticlassico.com](http://chianticlassico.com).

**Pinot Meunier** – this was quite well answered, although there was a lot of variation in the answers as to how significant the plantings of Pinot Meunier are in Champagne. Pinot Meunier makes up over 40% of the Champagne area under vine, so is the most planted of the three varieties, with the bulk of the plantings located in the Vallée de la Marne. Its late budding and early ripening make it a perfect variety for a marginal climate such as that in Champagne. Closely related to Pinot Noir, it has white hair on the underside of the leaves, gives a relatively high acid wine, and is known for its vibrant sweet red fruit that can have a confectionary flavour. It is credited with being conducive to the development of autolysis characters during ageing on lees. It does not have the reputation for ageing potential that Chardonnay and Pinot Noir possess. However some good quality producers, such as Krug and Egly Ouriet, rate Pinot Meunier very highly and use it extensively. In Australia it is present in small volumes, and is (famously, judging by the number of mentions) made into still wine at Best's in Great Western.

(16 minutes) 10 marks

6. There are 3 wines in front of you, poured 1 – 3 from left to right.

The 3 wines are all from the same country, and each wine is from a different region within that country.

For each wine, write a tasting note, and give your conclusions for the variety(ies) and region of origin as closely as possible.

**WINE 1**

*2008 Georges Dubœuf Chiroubles*

*FRANCE, Beaujolais*

*Gamay*

(8 minutes) 7 marks

**WINE 2**

*2005 Guigal Cotes du Rhone*

*FRANCE, Rhone Valley*

*55% Syrah, 35% Grenache, 10% Mourvèdre*

(8 minutes) 7 marks

**WINE 3**

*2006 Chateau Cantemerle*

*FRANCE, Haut Medoc Bordeaux 5me Grand Cru Clessé, 1855*

*52% Cabernet Sauvignon, 40 Merlot, 5% Petit Verdot, 3% Cabernet Franc*

(8 minutes) 7 marks

*The most successful tasting notes addressed not just the aromas and flavours of the wines, but also the structural and quality components – appearance, tannin, alcohol, acidity, body, use of oak or lack thereof, balance, length, intensity, and complexity and ageing potential always; and where relevant comments on the following can be useful - cleanliness, CO2, SO2, malolactic fermentation, carbonic maceration, lees influence, reduction, oxidation/oxidative handling, protective handling. Ideally all the above points that are relevant are addressed in about 3 or 4 (at most) well-written sentences.*

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Total Marks: 35