

GRAPEQUIZ

WSET Level 1 Practice Questions

90 exam-style questions across 9 chapters, with a full answer key. Free to print, share and work through.

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WSET Level 4 Diploma in Wines · WSET Certified Educator

More practice, timed mock exams and a review queue that brings back what you got wrong: grapequiz.com

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Questions

Answers begin after the last question. Try a chapter at a time, or all 90 as one sitting.

What is Wine?

1. What is wine?

- A. Fermented apple juice
- B. Fermented grape juice
- C. Fermented raspberry juice
- D. Fermented lemon juice

2. Which of the following is not in the definition of wine?

- A. Juice
- B. Fermented
- C. Sugar
- D. Grape

3. What is the name of the process for converting sugar into alcohol?

- A. Ripening
- B. Fermentation
- C. Maturation
- D. Carbonation

4. What fruit is wine made of?

- A. Apples
- B. Cherries
- C. Grapes
- D. Blueberries

5. Which components are found in the skins of grapes?

- A. Acids and Sugars
- B. Sugars and Tannins
- C. Tannins and Color
- D. Color and Acids

6. Which components are found in the pulp of grapes?

- A. Acids and Sugars
- B. Sugars and Tannins
- C. Tannins and Color
- D. Color and Acids

7. Where are tannins that are suitable for winemaking found in grapes?

- A. Skins
- B. Pulp
- C. Seeds
- D. Stems

8. Where is color found in grapes?

- A. Skins
- B. Pulp
- C. Seeds
- D. Stems

9. What color is the skin of a grape?

- A. White
- B. Black
- C. Depends on grape variety
- D. None of these

10. The color of the grape juice depends on the color of the grape skin

- A. True
- B. False

Growing Grapes

11. What kind of plant do grapes come from?

- A. The grape tree
- B. The grape bush
- C. The grape shrubbery
- D. The grape vine

12. Grapes are which component of a grapevine?

- A. Flowers
- B. Fruit
- C. Leaves
- D. Roots

13. Grapevines can live for several decades

- A. True
- B. False

14. How many times a year do most grapevines produce fruit?

- A. 1 - only in the summer
- B. 2 - in the spring and in the winter
- C. 3 - in the summer, fall, and winter
- D. 4 - once per season

15. When does flowering occur?

- A. Winter
- B. Spring
- C. Summer
- D. Fall

16. What is significant about flowering?

- A. It indicates the start of ripening
- B. Flowers will protect grapes from sunburn
- C. Each flower will become a grape
- D. It tells the grapegrower that the grapes are ripe and ready for harvest

17. When does ripening occur?

- A. Winter
- B. Spring
- C. Summer
- D. Fall

18. Which of the following is not true about grapes when they first form?

- A. They are hard and green
- B. They are very acidic with almost no sugar
- C. They have a bit of color indicating what color grape they will be when ripe
- D. They have almost no water content

19. Which of the following is true about ripening?

- A. Acid levels fall and sugar levels rise
- B. Acid levels fall and sugar levels fall
- C. Acid levels rise and sugar levels fall
- D. Acid levels rise and sugar levels rise

20. Which of the following is true about grape flavors during ripening?

- A. They will stay the same as grapes tend to have signature flavors
- B. They will become riper
- C. They will become more pronounced
- D. They will become less aromatic

Making Wines

21. If the yeast ferments all of the sugar in the grape juice, the wine is called:

- A. A dry wine
- B. A medium sweet wine
- C. A sweet wine
- D. A sparkling wine

22. Crushing is defined as:

- A. Releasing some of the juice from the grapes
- B. Releasing all of the juice from the grapes
- C. Converting sugar into alcohol
- D. Storing in stainless steel or oak barrels

23. Pressing is defined as:

- A. Releasing some of the juice from the grapes
- B. Releasing all of the juice from the grapes
- C. Converting sugar into alcohol
- D. Storing in stainless steel or oak barrels

24. Fermentation is defined as

- A. Releasing some of the juice from the grapes
- B. Releasing all of the juice from the grapes
- C. Converting sugar into alcohol
- D. Storing in stainless steel or oak barrels

25. Maturation is defined as:

- A. Releasing some of the juice from the grapes
- B. Releasing all of the juice from the grapes
- C. Converting sugar into alcohol
- D. Storing in stainless steel or oak barrels

26. The main difference between making red wines and making white wines is:

- A. The type of vessel used for fermentation
- B. The time of pressing
- C. The length of maturation
- D. There is no difference

27. What vessels can be used for fermentation?

- A. Only stainless steel
- B. Only oak
- C. Both stainless steel and oak
- D. It depends on the color of the wine being made

28. What vessels can be used for maturation?

- A. Only stainless steel
- B. Only oak
- C. Both stainless steel and oak
- D. It depends on the color of the wine being made

29. White wines can only be made using white grapes

- A. True
- B. False

30. When does draining occur in rosé wine production?

- A. Before fermentation
- B. During fermentation
- C. After fermentation

Types and Styles of Wines

31. Which of the following is not one of the three main types of wine?

- A. Still
- B. Sparkling
- C. Sweet
- D. Fortified

32. The majority of wines are:

- A. Still
- B. Sparkling
- C. Fortified
- D. None of these types has a majority

33. Still wines are defined as:

- A. Wines made with red grapes
- B. Wines that are between 8% and 15% alcohol by volume
- C. Wines that are dry
- D. Wines that have extra alcohol added to them

34. Most still wines are between what alcohol percentages?

- A. 8%-15%
- B. 9.5%-14.5%
- C. 11.5%-14%
- D. 12.5%-13.5%

35. Still wines are always named after the region they were produced in.

- A. True
- B. False

36. Still wines are always named after the grape variety or varieties they are made from

- A. True
- B. False

37. Sparkling wines are defined as

- A. Wines made with white grapes
- B. Wines that are between 8% and 15% alcohol by volume
- C. Wines with extra alcohol added
- D. Wines that are bubbly or fizzy

38. The bubbles in sparkling wine come from

- A. A winemaker injecting carbonation into a still wine
- B. Blending a still wine with sparkling water
- C. Carbon dioxide from fermentation trapped into the wine
- D. No one knows how the bubbles get into the wine

39. Port wines are sweet

- A. True
- B. False

40. The sweetness level of a wine labeled "Port" will be:

- A. Dry
- B. Medium
- C. Sweet
- D. None of these

Principal Grape Varieties

41. How many grape varieties are used to make wine?

- A. Eight
- B. Hundreds
- C. Thousands
- D. Millions

42. Which of the following is a white grape variety?

- A. Cabernet Sauvignon
- B. Chardonnay
- C. Merlot
- D. Pinot Noir

43. Which of the following is a white grape variety?

- A. Sauvignon Blanc
- B. Syrah/Shiraz
- C. Merlot
- D. Cabernet Sauvignon

44. Which of the following is a white grape variety?

- A. Syrah/Shiraz
- B. Cabernet Sauvignon
- C. Pinot Grigio
- D. Pinot Noir

45. Which of the following is a white grape variety?

- A. Pinot Noir
- B. Merlot
- C. Syrah/Shiraz
- D. Riesling

46. Which of the following is a black grape variety?

- A. Cabernet Sauvignon
- B. Chardonnay
- C. Riesling
- D. Pinot Grigio

47. Which of the following is a black grape variety?

- A. Riesling
- B. Merlot
- C. Sauvignon Blanc
- D. Pinot Grigio

48. Which of the following is a black grape variety?

- A. Chardonnay
- B. Pinot Grigio
- C. Pinot Noir
- D. Sauvignon Blanc

49. Wines labeled "Chablis" will always be made from:

- A. Chardonnay
- B. Sauvignon Blanc
- C. Pinot Grigio
- D. Riesling

50. Wines labeled "Chablis" tend to taste like vanilla

- A. True
- B. False

Examples of Wines

51. Sancerre is a region in

- A. Spain
- B. France
- C. Italy
- D. Germany

52. Burgundy is a region in

- A. Spain
- B. France
- C. Italy
- D. Germany

53. Sancerre is an example of a wine named after:

- A. The grape variety used to make it
- B. The region where it is made
- C. The winemaker
- D. The soil on which the grapes are grown

54. Burgundy is an example of a wine named after:

- A. The grape variety used to make it
- B. The region where it is made
- C. The winemaker
- D. The soil on which the grapes are grown

55. Rioja is a region in

- A. Spain
- B. France
- C. Italy
- D. Germany

56. Rioja is an example of a wine named after

- A. The grape variety used to make it
- B. The region where it is made
- C. The winemaker
- D. The soil on which the grapes are grown

57. Chianti is a region in

- A. Spain
- B. France
- C. Italy
- D. Germany

58. Chianti is an example of a wine named after

- A. The grape variety used to make it
- B. The region where it is made
- C. The winemaker
- D. The soil on which the grapes are grown

59. Pinot Grigio is an example of a wine named after

- A. The grape variety used to make it
- B. The region where it is made
- C. The winemaker
- D. The soil on which the grapes are grown

60. What is the expected sweetness of a wine labeled "Port"?

- A. Dry
- B. Medium
- C. Sweet

Storage and Service of Wine

61. What is the purpose of proper storage of wine?

- A. Tradition
- B. Local cultural importance
- C. Maintaining the integrity of the wine
- D. Giving a neat and tidy impression to guests

62. What is the purpose of proper service of wine?

- A. Tradition
- B. Local cultural importance
- C. Serving the wine in the best possible condition
- D. Giving a neat and tidy impression to guests

63. What happens if a wine is stored incorrectly?

- A. The quality can be reduced
- B. The wine can lose its fruity character
- C. The wine can develop faults
- D. All of these

64. Wines are best stored in which of the following ways?

- A. At a cool and constant temperature
- B. In direct sunlight
- C. At very cold temperatures
- D. Standing straight up when sealed with a cork

65. All but which of the following can damage wine during storage?

- A. Extremes of cold and heat
- B. Storing a bottle upright when sealed with a screwcap
- C. Bright artificial light
- D. Changing the storage temperature frequently

66. Wines sealed with a cork should be stored:

- A. Standing up
- B. On the side
- C. Upside down
- D. Any of these

67. Wines sealed with a screwcap should be stored:

- A. Standing up
- B. On the side
- C. Upside down
- D. Any of these

68. Why should you store a wine on its side if it is sealed with a cork?

- A. To keep the cork moist and prevent it from drying out
- B. To make sure the wine can access oxygen that enters through the cork
- C. Most wine fridges are designed for bottles to lie on their side
- D. This is a traditional way of storing wine that persists to this day

69. What effect can bright light have on wine?

- A. It can cause the wine to develop musty flavors
- B. It can cause the wine to lose its fruitiness
- C. It can cause the wine's acidity to increase, putting the wine out of balance
- D. It will have no effect on the wine

70. Sweet wines should be stored in which temperature range?

- A. Well Chilled - 6-8°C
- B. Well Chilled - 6-10°C
- C. Chilled - 7-10°C
- D. Lightly Chilled - 10-13°C

An Introduction to Tasting

71. What is the purpose of making tasting notes?

- A. To have a reference for wines you've tasted
- B. To accurately describe a wine
- C. To be consistent when developing your tasting skills
- D. All of these are good reasons to write tastings notes

72. Which of the following is the correct term for a category used when evaluating wine?

- A. Appearance
- B. Smell
- C. Taste
- D. Mouthfeel

73. Which of the following terms is correctly stated?

- A. Look
- B. Nose
- C. Taste
- D. Mouthfeel

74. Which of the following terms is correctly stated?

- A. Look
- B. Smell
- C. Palate
- D. Mouthfeel

75. Which of the following terms is correctly stated?

- A. Tint
- B. Color
- C. Hue
- D. Shade

76. Which of the following is not a color used to describe wines?

- A. White
- B. Rosé
- C. Orange
- D. Red

77. Which of the following is not a color used to describe wines?

- A. White
- B. Pink
- C. Rosé
- D. Red

78. Which of the following is not a color used to describe wines?

- A. White
- B. Yellow
- C. Rosé
- D. Red

79. Which of the following is not a color used to describe wines?

- A. White
- B. Rosé
- C. Red
- D. Brown

80. Which of the following is not the correct term for a structural component used to describe wine?

- A. Sweetness
- B. Acidity
- C. Mouthfeel
- D. Alcohol

Pairing Wine and Food

81. When pairing food and wine, you should:

- A. Always advise someone what the best pairing is
- B. Insist that only certain wines pair with certain foods
- C. Always consider someone's personal preference
- D. Never allow someone to have a bad pairing

82. If you suggest a pairing and the guest doesn't like it, you should:

- A. Tell them they are wrong
- B. Use that information to make a better pairing for that person's preferences
- C. Explain to them why it is a good pairing
- D. Instruct them to taste the pairing more often so they can acquire a taste for it

83. Bitterness in wine can come from:

- A. Acidity
- B. Tannin
- C. Sugar
- D. Alcohol

84. Bitterness in wine can come from:

- A. Oak
- B. Stainless steel
- C. Alcohol
- D. Acidity

85. Food has a bigger effect on wine than wine has on food:

- A. True
- B. False

86. Wine has a bigger effect on food than food has on wine

A. True

B. False

87. Most food and wine pairings are pleasing to most people

A. True

B. False

88. Some food characteristics can have a positive effect on wine

A. True

B. False

89. Some food characteristics can have a negative effect on wine

A. True

B. False

90. Sweetness tends to have a positive effect on wine

A. True

B. False

Answer key

What is Wine?

1. **B** Fermented grape juice
2. **C** Sugar
3. **B** Fermentation
4. **C** Grapes
5. **C** Tannins and Color
6. **A** Acids and Sugars
7. **A** Skins
8. **A** Skins
9. **C** Depends on grape variety

There are two types of grapes: white grapes and black grapes.

10. **B** False

The pulp of all grapes is clear regardless of the color of the grape skin

Growing Grapes

11. **D** The grape vine
12. **B** Fruit
13. **A** True
14. **A** 1 - only in the summer
15. **B** Spring

16. C Each flower will become a grape

17. C Summer

18. C They have a bit of color indicating what color grape they will be when ripe

19. A Acid levels fall and sugar levels rise

20. B They will become riper

Making Wines

21. A A dry wine

22. A Releasing some of the juice from the grapes

23. B Releasing all of the juice from the grapes

24. C Converting sugar into alcohol

25. D Storing in stainless steel or oak barrels

26. B The time of pressing

27. C Both stainless steel and oak

28. C Both stainless steel and oak

29. B False

The juice of all grapes is clear, so white wines can be made from black grapes if the skins are removed before fermentation

30. B During fermentation

The juice will be drained off the skins once the producer has achieved the color she wants, usually a pale pink

Types and Styles of Wines

31. C Sweet

32. A Still

33. B Wines that are between 8% and 15% alcohol by volume

34. C 11.5%-14%

35. B False

36. B False

37. D Wines that are bubbly or fizzy

38. C Carbon dioxide from fermentation trapped into the wine

39. A True

According to the WSET Level 2 Textbook (pg. 118), Port is classified as sweet.

Please note: these questions are tailored to the WSET Level 2 course specification, which is what your WSET Level 2 Exams will be based on. In the wider market, a small percentage of Port wine is dry and you will learn more about that in Level 3.

40. C Sweet

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Principal Grape Varieties

41. B Hundreds

42. B Chardonnay

43. A Sauvignon Blanc

44. C Pinot Grigio

45. D Riesling

46. A Cabernet Sauvignon

47. B Merlot

48. C Pinot Noir

49. A Chardonnay

Chablis is the northernmost and coolest region of Burgundy. Only white wine from Chardonnay is produced in Chablis.

50. B False

Wines from Chablis are typically unoaked and will not have vanilla flavor

Examples of Wines

51. B France

52. B France

53. B The region where it is made

54. B The region where it is made

55. A Spain

56. B The region where it is made

57. C Italy

58. B The region where it is made

59. A The grape variety used to make it

60. C Sweet

According to the WSET Level 2 Textbook (pg. 118), Port is classified as sweet.

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Storage and Service of Wine

61. C Maintaining the integrity of the wine

62. C Serving the wine in the best possible condition

63. D All of these

64. A At a cool and constant temperature

65. B Storing a bottle upright when sealed with a screwcap

66. B On the side

67. D Any of these

Any of these, although upside down would be silly!

68. A To keep the cork moist and prevent it from drying out

69. B It can cause the wine to lose its fruitiness

70. A Well Chilled - 6-8°C

An Introduction to Tasting

71. D All of these are good reasons to write tastings notes

72. A Appearance

The categories for evaluating wine are Appearance, Nose, and Palate

73. B Nose

The categories for evaluating wine are Appearance, Nose, and Palate

74. C Palate

The categories for evaluating wine are Appearance, Nose, and Palate

75. B Color

76. C Orange

Although orange wine is a popular category of wine in the market, is not an official WSET descriptor

77. B Pink

The official WSET term for pink wines is "Rosé"

78. B Yellow

79. D Brown

80. C Mouthfeel

While wine professionals worldwide use the term "Mouthfeel", the correct WSET descriptor is "Body"

Pairing Wine and Food

81. C Always consider someone's personal preference

82. B Use that information to make a better pairing for that person's preferences

83. B Tannin

84. A Oak

85. A True

86. B False

87. A True

88. A True

89. A True

90. B False