PRACTICE EXAM 17: SENSORY EVALUATION

1. What are the three main phases of wine sensory evaluation?

A. Visual, olfactory (nose), and gustatory (palate)

B. Color, aroma, and finish

C. Swirl, sniff, and sip

D. Appearance, bouquet, and aftertaste

2. What does the visual examination of wine primarily assess?

A. Aroma intensity

B. Tannin levels

C. Color, clarity, and viscosity

D. Acidity

3. What does a wine's "legs" or "tears" indicate?

A. Quality level

B. Alcohol and/or sugar content (viscosity)

C. Age of the wine

D. Grape variety

4. What color would you expect from a young, full-bodied red wine?

A. Brick red

B. Garnet

C. Tawny

D. Deep purple or ruby

5. What does a brown or tawny rim color in red wine typically indicate?

A. Age and/or oxidation

B. Youth

C. High acidity

D. Low alcohol

6. What color is typical of a young Sauvignon Blanc?

A. Deep gold

B. Amber

C. Pale straw with green tints

D. Copper

7. What does increasing golden or amber color in white wine suggest?

A. Youth

B. Age, oak influence, or oxidation

C. High acidity

D. Residual sugar

8. What is the primary purpose of swirling wine in the glass?

A. Cooling the wine

B. Assessing clarity

C. Looking impressive

D. Releasing aromatic compounds (volatilizing)

9. What are "primary aromas" in wine?

A. Aromas derived from the grape variety itself

B. Aromas from oak aging

C. Aromas from bottle aging

D. Fermentation-derived aromas

10. What are "secondary aromas" in wine?

A. Grape-derived aromas

B. Bottle-aged aromas

C. Aromas from fermentation and winemaking (MLF, oak, lees)

D. Fruit aromas only

11. What are "tertiary aromas" or "bouquet"?

A. Primary fruit aromas

B. Aromas developed through bottle aging

C. Fermentation aromas

D. Oak aromas only

12. Which descriptor is typically associated with Sauvignon Blanc?

A. Lychee

B. Petrol

C. Raspberry

D. Grapefruit, passion fruit, or herbaceous/grassy notes

13. Which aroma is characteristic of aged Riesling?

A. Petrol (kerosene)

B. Vanilla

C. Black pepper

D. Chocolate

14. What aroma compound is associated with oak aging?

A. Thiols

B. TDN

C. Vanillin (vanilla)

D. Geraniol

15. Which descriptor is commonly associated with Gewürztraminer?

A. Citrus

B. Lychee, rose petal, and spice

C. Green apple

D. Blackcurrant

16. What aroma is characteristic of cool-climate Syrah?

A. Jammy fruit

B. Chocolate

C. Vanilla

D. Black pepper and violet

17. Which compound creates the "cat pee" or "boxwood" aroma sometimes found in Sauvignon Blanc?

A. Thiols (particularly 4-MMP)

B. Terpenes

C. Vanillin

D. TDN

18. What does "Brett" or Brettanomyces contribute to wine aroma?

A. Floral notes

B. Fresh fruit

C. Barnyard, horse blanket, or medicinal notes

D. Citrus

19. What causes the "corked" or TCA fault in wine?

A. Excessive sulfur

B. 2,4,6-trichloroanisole contamination

C. Oxidation

D. Volatile acidity

20. What aroma indicates excessive volatile acidity (VA)?

A. Rotten eggs

B. Burnt match

C. Fresh fruit

D. Vinegar or nail polish remover

21. What does a "reduced" wine smell like?

A. Rotten eggs, struck match, or rubber

B. Vinegar

C. Wet cardboard

D. Sherry-like

22. What fault creates a "wet cardboard" or "musty basement" smell?

A. Reduction

B. Volatile acidity

C. Cork taint (TCA)

D. Oxidation

23. What taste component does the tip of the tongue most readily detect?

A. Bitterness

B. Sweetness

C. Sourness

D. Umami

24. Where on the tongue is acidity most perceived?

A. Tip

B. Back

C. Center

D. Sides

25. What sensation does tannin create in the mouth?

A. Drying, astringent, or gripping sensation

B. Sweetness

C. Heat

D. Tingling

26. Where in the mouth is tannin primarily perceived?

A. Tip of tongue

B. Back of throat

C. Gums, teeth, and inner cheeks

D. Roof of mouth only

27. What does high alcohol contribute to wine's mouthfeel?

A. Astringency

B. Warmth or heat sensation

C. Sourness

D. Bitterness

28. What physical sensation indicates high acidity in wine?

A. Dryness

B. Heat

C. Bitterness

D. Mouth-watering or salivation

29. What term describes a wine's weight or texture in the mouth?

A. Body

B. Finish

C. Complexity

D. Balance

30. What primarily determines a wine's body?

A. Color intensity

B. Aroma intensity

C. Alcohol, extract, and glycerol content

D. Tannin only

31. What does "finish" or "length" refer to in wine tasting?

A. The first impression

B. How long flavors persist after swallowing

C. The middle palate

D. Initial aroma intensity

32. What is a "short finish"?

A. Flavors that linger for many seconds

B. Complex aftertaste

C. Intense initial impact

D. Flavors that dissipate quickly after swallowing

33. What does "balance" mean in wine evaluation?

A. Harmonious integration of all components (acid, alcohol, tannin, fruit, sugar)

B. Equal amounts of each component

C. High acidity only

D. Low tannin only

34. Which component balances sweetness in wine?

A. Alcohol

B. Tannin

C. Acidity

D. Oak

35. What balances high tannin in red wine?

A. More tannin

B. Fruit concentration and body

C. Higher alcohol

D. Lower acidity

36. What temperature is generally recommended for serving full-bodied red wines?

A. 4-7°C

B. 8-10°C

C. 10-13°C

D. 16-18°C (60-65°F)

37. What temperature is ideal for serving light-bodied white wines?

A. 7-10°C (45-50°F)

B. 16-18°C

C. Room temperature

D. Near freezing

38. What temperature is recommended for serving sparkling wine?

A. Room temperature

B. 16-18°C

C. 6-10°C (43-50°F)

D. Warm

39. Why should wine not be served too cold?

A. It becomes sweeter

B. Aromas become muted and flavors less perceptible

C. It becomes more tannic

D. Color fades

40. Why should red wine not be served too warm?

A. Aromas disappear

B. Wine becomes lighter

C. Tannins become harsh

D. Alcohol becomes more prominent and wine tastes flabby

41. What is the purpose of the ISO tasting glass?

A. Standardized shape concentrating aromas for consistent evaluation

B. Maximum capacity

C. Aesthetic appeal

D. Easy cleaning

42. What characterizes the shape of an ISO tasting glass?

A. Wide bowl, narrow rim

B. Straight sides

C. Tulip shape with inward-curving rim concentrating aromas

D. V-shaped

43. Why should tasting glasses be filled only one-third full?

A. Cost savings

B. Allows swirling and aroma concentration in headspace

C. Prevents spillage only

D. Temperature control

44. What environmental factors can affect wine tasting accuracy?

A. Only temperature

B. Only lighting

C. Only glassware

D. Lighting, temperature, odors, noise, and taster fatigue

45. What is "palate fatigue"?

A. Decreased sensitivity from tasting too many wines consecutively

B. Hunger during tasting

C. Preference for sweet wines

D. Dislike of tannin

46. How can palate fatigue be minimized during extensive tastings?

A. Drinking more wine

B. Skipping wines

C. Using palate cleansers (water, plain bread, crackers) and taking breaks

D. Tasting faster

47. What is the purpose of spitting during professional wine tasting?

A. Disliking the wine

B. Maintaining sobriety and palate accuracy when evaluating many wines

C. Tradition only

D. Saving wine

48. What is "blind tasting"?

A. Tasting in darkness

B. Tasting without sight

C. Closing eyes while tasting

D. Evaluating wine without knowledge of its identity

49. What does blind tasting help eliminate?

A. Flavor perception

B. Aroma detection

C. Color assessment

D. Bias and preconceptions about the wine

50. What is "horizontal tasting"?

A. Tasting while lying down

B. Tasting one wine repeatedly

C. Comparing wines from the same vintage across different producers/regions

D. Tasting in order of color

51. What is "vertical tasting"?

A. Tasting standing up

B. Comparing different vintages of the same wine

C. Tasting by price

D. Comparing different varieties

52. What does "typicity" mean in wine evaluation?

A. Average quality

B. Generic flavor

C. Common faults

D. How well a wine represents its grape variety, region, or style

53. What does "complexity" indicate in a wine?

A. Multiple layers of aromas and flavors that evolve

B. Simple fruit character

C. Single dominant note

D. Lack of definition

54. What is the difference between "aroma" and "bouquet"?

A. Same meaning

B. Intensity difference

C. Aroma refers to younger wine scents; bouquet to aged, developed scents

D. Bouquet is only from oak

55. What term describes a wine that lacks sufficient acidity?

A. Crisp

B. Flabby or flat

C. Tart

D. Zesty

56. What does "crisp" indicate in wine description?

A. Low acidity

B. Excessive alcohol

C. High tannin

D. Refreshing, noticeable acidity

57. What does "austere" mean when describing wine?

A. Highly acidic and tannic, lacking obvious fruit

B. Sweet and rich

C. Fruity and soft

D. Oxidized

58. What is meant by "extracted" in wine terminology?

A. Diluted flavors

B. Light body

C. Concentrated flavors, color, and tannins from grape skins

D. Simple character

59. What does "green" indicate when describing wine?

A. Color only

B. Underripe, herbaceous, or unripe tannins

C. Age-worthiness

D. High quality

60. What does "hot" mean in wine tasting terms?

A. Serving temperature

B. Spicy character

C. Vintage conditions

D. Excessive alcohol creating a burning sensation

61. What does "angular" describe in wine?

A. Sharp, prominent acidity and/or tannin lacking roundness

B. Smooth texture

C. Full body

D. Sweet character

62. What does "round" or "supple" indicate?

A. High acidity

B. Harsh tannins

C. Smooth, soft texture with integrated components

D. Thin body

63. What does "closed" mean when describing a wine?

A. Bottle is sealed

B. Not currently expressing aromas/flavors (needs time or aeration)

C. Faulty wine

D. Finished aging

64. What does "open" or "expressive" mean?

A. Bottle opened too long

B. Past its prime

C. Faulty

D. Readily showing aromas and flavors

65. What does "dumb" mean in wine terminology?

A. Low quality

B. Faulty

C. Past peak

D. Temporarily closed or unexpressive phase in development

66. What are "volatile" aromas?

A. Stable aromas

B. Fading aromas

C. Aromas that evaporate easily, readily detected by smell

D. Non-existent aromas

67. What does "grip" refer to in wine tasting?

A. Holding the glass

B. Tannin structure providing texture and hold

C. Acidity only

D. Sweetness

68. What does "silky" describe in wine?

A. Harsh texture

B. Rough tannins

C. High acidity

D. Smooth, fine-grained tannin texture

69. What is meant by "chewy" tannins?

A. Soft tannins

B. No tannins

C. Low extraction

D. Dense, substantial tannins creating a thick mouthfeel

70. What does "velvety" describe?

A. Harsh texture

B. Angular structure

C. Soft, smooth, luxurious texture

D. Thin body

71. What is "mousse" in sparkling wine?

A. Flavor

B. The foam or bubbles and their texture

C. Aroma

D. Color

72. How are bubbles evaluated in sparkling wine?

A. Only quantity

B. Size (fine vs. coarse), persistence, and mousse quality

C. Only color

D. Sound only

73. What indicates quality in sparkling wine bubbles?

A. Fine, persistent streams of small bubbles

B. Large, quick-dissipating bubbles

C. No bubbles

D. Random large bubbles

74. What does "creamy" describe in sparkling wine?

A. Color

B. Fault

C. Smooth, fine mousse texture

D. Sweetness only

75. What causes autolytic character in sparkling wine?

A. Grape variety

B. Extended lees contact (yeast breakdown)

C. Malolactic fermentation

D. Oak aging

76. What aromas are associated with autolysis?

A. Fresh fruit

B. Floral notes

C. Herbaceous character

D. Brioche, bread dough, toast, and biscuit

77. What does "dosage" affect in sparkling wine tasting?

A. Perceived sweetness level

B. Bubble size

C. Color only

D. Only aroma

78. What is the sweetness level of "Brut Nature" sparkling wine?

A. Sweet

B. Off-dry

C. 0-3 g/L residual sugar (bone dry)

D. Medium sweet

79. How does oak influence wine on the palate?

A. Only color

B. Adds vanilla, spice, toast flavors and can soften tannins

C. Increases acidity

D. Reduces alcohol

80. What is the difference between new oak and neutral oak influence?

A. Same effect

B. Only color difference

C. Neutral oak is higher quality

D. New oak imparts flavor; neutral oak provides texture without flavor addition

81. What does "toasty" indicate in wine?

A. Oak aging influence (particularly charred barrels)

B. Grape character

C. Terroir expression

D. Age in bottle

82. What does "cedary" describe in wine?

A. Fruity character

B. Fault

C. Subtle oak influence often found in aged Bordeaux

D. Youthful wine

83. What is the effect of malolactic fermentation on wine texture?

A. Increases tartness

B. Converts malic acid to lactic, creating softer, rounder mouthfeel

C. Adds sweetness

D. Removes all acidity

84. What buttery character in Chardonnay indicates?

A. Grape variety alone

B. Oak only

C. Terroir

D. Diacetyl from malolactic fermentation

85. What is "minerality" in wine description?

A. A controversial term suggesting stony, chalky, or saline character

B. Definite scientific compound

C. Only from mineral-rich soils

D. Fault indication

86. What does "petrichor" describe?

A. Floral note

B. Fruit character

C. Earthy, wet stone aroma sometimes used to describe minerality

D. Oak influence

87. What is "reduction" in winemaking context?

A. Volume reduction

B. Lack of oxygen creating sulfur compounds with specific aromas

C. Price reduction

D. Quality reduction

88. Can reduction in wine be corrected?

A. Never

B. Yes, through aeration (swirling, decanting) for mild cases

C. Only by adding more wine

D. Only by filtering

89. What is "volatile acidity" (VA)?

A. Stable acids

B. Desired component

C. Grape-derived acidity

D. Acetic acid (vinegar character) at excessive levels

90. At what level does volatile acidity become a fault?

A. Any presence

B. Never a fault

C. When detectable as harsh vinegar-like aroma/taste

D. Only in white wines

91. What is "mousiness" in wine?

A. Cheese aroma

B. A fault detectable on the finish, creating an unpleasant mousy aftertaste

C. Positive attribute

D. Grape variety characteristic

92. What causes mousiness in wine?

A. Oak aging

B. Terroir

C. Grape variety

D. Certain bacteria or Brettanomyces producing compounds detected on palate

93. What does systematic tasting methodology ensure?

A. Consistent, thorough evaluation covering all aspects of wine

B. Faster tasting

C. Less accuracy

D. Only visual assessment

94. What is the order of a systematic tasting approach?

A. Palate, nose, visual

B. Nose only

C. Visual examination, nose (aroma), palate (taste), and conclusions

D. Random order

95. What should be recorded during professional wine evaluation?

A. Only faults

B. Appearance, nose, palate characteristics, quality assessment, and conclusions

C. Price only

D. Only positive attributes

96. What does the WSET Systematic Approach to Tasting (SAT) provide?

A. Wine prices

B. Marketing information

C. Vineyard locations

D. Structured framework for objective wine evaluation

97. What quality indicators are assessed in wine evaluation?

A. Balance, length, intensity, complexity, and typicity

B. Price only

C. Label design

D. Bottle shape

98. What is "potential" when assessing young wine?

A. Current drinking quality

B. Past peak assessment

C. Ability to improve with further aging

D. Price potential

99. What distinguishes an outstanding wine from a good wine?

A. Price alone

B. Exceptional balance, complexity, length, and expressiveness

C. Color only

D. Brand name

100. Why is consistent methodology important in wine evaluation?

A. Only for professionals

B. Makes tasting faster

C. Unnecessary for quality assessment

D. Enables objective assessment, comparison, and communication about wine

Answer Explanations

1. A. Three evaluation phases - Visual, olfactory (nose), and gustatory (palate) are the three main phases of wine sensory evaluation, providing systematic assessment of appearance, aromas, and taste/texture.

2. C. Visual assessment elements - Color, clarity, and viscosity are primarily assessed during visual examination, providing initial clues about grape variety, age, winemaking, and potential quality.

3. B. Legs indication - Legs or tears indicate alcohol and/or sugar content affecting viscosity, not quality. Higher alcohol and residual sugar create more pronounced, slower-moving legs on the glass.

4. D. Young full-bodied red color - Deep purple or ruby color characterizes young, full-bodied red wines, with intense pigmentation from grape skins indicating youth and concentration.

5. A. Brown rim meaning - Brown or tawny rim color in red wine typically indicates age and/or oxidation, as anthocyanin pigments evolve and break down over time.

6. C. Young Sauvignon Blanc color - Pale straw with green tints characterizes young Sauvignon Blanc, with green hues indicating youth and the variety's typical color profile.

7. B. Golden white wine meaning - Increasing golden or amber color in white wine suggests age, oak influence, or oxidation, as wines deepen in color over time.

8. D. Swirling purpose - Releasing aromatic compounds by volatilizing them is swirling's primary purpose, increasing the wine's surface area exposed to air and enhancing aroma perception.

9. A. Primary aromas definition - Primary aromas derive from the grape variety itself, including fruit, floral, and herbaceous characteristics inherent to specific grapes.

10. C. Secondary aromas definition - Secondary aromas come from fermentation and winemaking processes including malolactic fermentation, oak contact, and lees aging.

11. B. Tertiary aromas definition - Tertiary aromas or bouquet develop through bottle aging, including oxidative and reductive development creating complex evolved characters.

12. D. Sauvignon Blanc descriptors - Grapefruit, passion fruit, and herbaceous or grassy notes are typical Sauvignon Blanc descriptors, reflecting the variety's aromatic compound profile.

13. A. Aged Riesling aroma - Petrol or kerosene aroma characterizes aged Riesling, created by TDN (1,1,6-trimethyl-1,2-dihydronaphthalene) compound developing over time.

14. C. Oak aging compound - Vanillin creates vanilla aroma from oak aging, extracted from wood lignin during barrel maturation and contributing to oak-derived flavors.

15. B. Gewürztraminer descriptors - Lychee, rose petal, and spice characterize Gewürztraminer, with high terpene content creating its distinctively aromatic, exotic profile.

16. D. Cool-climate Syrah aroma - Black pepper and violet aromas characterize cool-climate Syrah, from rotundone (pepper) and other compounds more prevalent in cooler conditions.

17. A. Sauvignon Blanc compound - Thiols, particularly 4-MMP (4-mercapto-4-methylpentan-2-one), create the "cat pee" or "boxwood" aroma found in some Sauvignon Blancs.

18. C. Brettanomyces contribution - Barnyard, horse blanket, or medicinal notes come from Brettanomyces yeast, considered a fault at high levels though some appreciate subtle Brett character.

19. B. Cork taint cause - 2,4,6-trichloroanisole (TCA) contamination causes cork taint, producing musty, wet cardboard aromas that mask fruit and render wine unpleasant.

20. D. Volatile acidity aroma - Vinegar or nail polish remover aromas indicate excessive volatile acidity, from acetic acid and ethyl acetate at fault levels.

21. A. Reduced wine smell - Rotten eggs, struck match, or rubber aromas indicate reduction, from sulfur compounds formed during fermentation in oxygen-deprived conditions.

22. C. Wet cardboard smell cause - Cork taint (TCA) creates wet cardboard or musty basement aromas, one of wine's most common and recognizable faults.

23. B. Tongue tip detection - Sweetness is most readily detected on the tip of the tongue, though modern research suggests taste receptors are distributed across the tongue.

24. D. Acidity perception location - Acidity is most perceived on the sides of the tongue, creating a mouth-watering, salivating response to tartness.

25. A. Tannin sensation - Drying, astringent, or gripping sensation characterizes tannin, caused by tannin molecules binding with salivary proteins and creating textural perception.

26. C. Tannin perception location - Gums, teeth, and inner cheeks primarily perceive tannin's astringent effect, as tannins bind with proteins throughout the mouth.

27. B. High alcohol contribution - Warmth or heat sensation comes from high alcohol, creating a burning or hot feeling particularly in the throat and chest.

28. D. High acidity sensation - Mouth-watering or salivation indicates high acidity, as the mouth produces saliva in response to tartness to neutralize acid.

29. A. Weight/texture term - Body describes a wine's weight or texture in the mouth, ranging from light to full based on various components.

30. C. Body determinants - Alcohol, extract, and glycerol content primarily determine body, with higher levels creating fuller, weightier mouthfeel.

31. B. Finish definition - Finish or length refers to how long flavors persist after swallowing, with longer finish generally indicating higher quality.

32. D. Short finish meaning - Flavors that dissipate quickly after swallowing characterize a short finish, often indicating lower quality or less concentrated wines.

33. A. Balance definition - Balance means harmonious integration of all components including acid, alcohol, tannin, fruit, and sugar, with no single element dominating.

34. C. Sweetness balance - Acidity balances sweetness in wine, with sufficient acid preventing sweet wines from tasting cloying or flabby.

35. B. Tannin balance - Fruit concentration and body balance high tannin, with sufficient extract and flavor preventing tannins from seeming harsh or drying.

36. D. Full red serving temperature - 16-18°C (60-65°F) is recommended for full-bodied reds, allowing complex aromas to develop while preventing alcohol from dominating.

37. A. Light white serving temperature - 7-10°C (45-50°F) suits light-bodied white wines, preserving freshness and acidity while allowing delicate aromas to express.

38. C. Sparkling wine temperature - 6-10°C (43-50°F) is recommended for sparkling wine, maintaining bubble integrity and refreshing character while allowing aroma expression.

39. B. Too cold wine effect - Aromas become muted and flavors less perceptible when wine is too cold, as volatile compounds remain in solution rather than volatilizing.

40. D. Too warm red wine effect - Alcohol becomes more prominent and wine tastes flabby when served too warm, overwhelming fruit and structure.

41. A. ISO glass purpose - Standardized shape concentrating aromas ensures consistent evaluation across different tasting situations and locations worldwide.

42. C. ISO glass shape - Tulip shape with inward-curving rim concentrates aromas in the headspace, directing them toward the nose during evaluation.

43. B. Glass fill level reason - Allowing swirling and aroma concentration in the headspace requires filling glasses only one-third full, maximizing aromatic evaluation.

44. D. Environmental factors - Lighting, temperature, odors, noise, and taster fatigue all affect wine tasting accuracy, requiring controlled conditions for professional evaluation.

45. A. Palate fatigue definition - Decreased sensitivity from tasting too many wines consecutively defines palate fatigue, reducing ability to accurately assess wines.

46. C. Minimizing palate fatigue - Using palate cleansers (water, plain bread, crackers) and taking breaks helps minimize palate fatigue during extensive tastings.

47. B. Spitting purpose - Maintaining sobriety and palate accuracy when evaluating many wines is why professionals spit, ensuring consistent judgment throughout tasting sessions.

48. D. Blind tasting definition - Evaluating wine without knowledge of its identity defines blind tasting, removing bias from assessment.

49. D. Blind tasting benefit - Bias and preconceptions about wine are eliminated through blind tasting, allowing objective evaluation based solely on sensory perception.

50. C. Horizontal tasting definition - Comparing wines from the same vintage across different producers or regions defines horizontal tasting, showing vintage and producer variation.

51. B. Vertical tasting definition - Comparing different vintages of the same wine defines vertical tasting, revealing how wine evolves and how vintages differ.

52. D. Typicity meaning - How well a wine represents its grape variety, region, or style defines typicity, assessing whether wine meets expected characteristics.

53. A. Complexity indication - Multiple layers of aromas and flavors that evolve indicate complexity, with nuanced wines revealing new characteristics over time in glass.

54. C. Aroma versus bouquet - Aroma refers to younger wine scents from grape and fermentation; bouquet describes aged, developed tertiary scents from bottle maturation.

55. B. Low acidity term - Flabby or flat describes wines lacking sufficient acidity, tasting dull, lifeless, and without refreshing character.

56. D. Crisp meaning - Refreshing, noticeable acidity characterizes crisp wines, providing liveliness and palate-cleansing freshness.

57. A. Austere meaning - Highly acidic and tannic wines lacking obvious fruit are described as austere, often indicating youth or a more intellectual wine style.

58. C. Extracted meaning - Concentrated flavors, color, and tannins from grape skins describe extracted wines, resulting from extended maceration or pressing.

59. B. Green wine meaning - Underripe, herbaceous character or unripe tannins indicate green wine, from grapes harvested before optimal ripeness.

60. D. Hot wine meaning - Excessive alcohol creating a burning sensation describes hot wine, where alcohol overwhelms other components and balance.

61. A. Angular description - Sharp, prominent acidity and/or tannin lacking roundness characterizes angular wines, often young wines needing development.

62. C. Round/supple meaning - Smooth, soft texture with integrated components describes round or supple wines, where elements work harmoniously together.

63. B. Closed wine meaning - Not currently expressing aromas or flavors defines closed wine, which needs time or aeration to reveal its potential.

64. D. Open/expressive meaning - Readily showing aromas and flavors characterizes open or expressive wines, immediately accessible and communicative.

65. A. Dumb wine meaning - Temporarily closed or unexpressive phase in development describes dumb wine, often a transient stage in quality wine's evolution.

66. C. Volatile aromas definition - Aromas that evaporate easily and are readily detected by smell define volatile aromas, the basis of wine's aromatic perception.

67. B. Grip meaning - Tannin structure providing texture and hold describes grip, giving wine backbone and structure on the palate.

68. D. Silky description - Smooth, fine-grained tannin texture characterizes silky wines, with elegant, refined mouthfeel from well-integrated tannins.

69. D. Chewy tannins meaning - Dense, substantial tannins creating a thick mouthfeel describe chewy tannins, requiring significant extraction and concentration.

70. C. Velvety description - Soft, smooth, luxurious texture characterizes velvety wines, with seamless, plush mouthfeel indicating quality tannin management.

71. B. Mousse definition - The foam or bubbles and their texture in sparkling wine defines mousse, an important quality indicator.

72. B. Bubble evaluation criteria - Size (fine versus coarse), persistence, and mousse quality are evaluated in sparkling wine bubbles.

73. A. Quality bubble indicators - Fine, persistent streams of small bubbles indicate quality in sparkling wine, resulting from traditional method production and extended aging.

74. C. Creamy sparkling wine meaning - Smooth, fine mousse texture describes creamy sparkling wine, indicating quality production and maturation.

75. B. Autolytic character cause - Extended lees contact allowing yeast breakdown causes autolytic character, developing through months or years of aging on lees.

76. D. Autolysis aromas - Brioche, bread dough, toast, and biscuit aromas are associated with autolysis, from amino acids released during yeast cell breakdown.

77. A. Dosage effect - Perceived sweetness level is affected by dosage, the sugar-wine mixture added after disgorgement determining final sweetness classification.

78. C. Brut Nature sweetness - 0-3 g/L residual sugar (bone dry) characterizes Brut Nature sparkling wine, with no dosage added after disgorgement.

79. B. Oak palate influence - Adding vanilla, spice, toast flavors and softening tannins describes oak's palate influence, from compounds extracted during barrel aging.

80. D. New versus neutral oak - New oak imparts flavor while neutral oak provides texture without flavor addition, having already released extractable compounds.

81. A. Toasty meaning - Oak aging influence, particularly from charred barrels, creates toasty character, with barrel toasting levels affecting flavor contribution.

82. C. Cedary description - Subtle oak influence often found in aged Bordeaux describes cedary character, a refined, elegant wood-derived note.

83. B. MLF texture effect - Converting malic acid to lactic creates softer, rounder mouthfeel through malolactic fermentation, reducing sharp acidity.

84. D. Buttery Chardonnay cause - Diacetyl from malolactic fermentation creates buttery character in Chardonnay, a byproduct of bacterial conversion.

85. A. Minerality definition - A controversial term suggesting stony, chalky, or saline character describes minerality, debated regarding its precise origin.

86. C. Petrichor description - Earthy, wet stone aroma sometimes used to describe minerality defines petrichor, evoking rain on dry earth.

87. B. Reduction in winemaking - Lack of oxygen creating sulfur compounds with specific aromas defines reduction, manageable through controlled oxygen exposure.

88. B. Reduction correction - Yes, through aeration (swirling, decanting) for mild cases, reduction can often be corrected as sulfur compounds dissipate.

89. D. Volatile acidity definition - Acetic acid (vinegar character) at excessive levels defines volatile acidity, a fault when perceptible above threshold.

90. C. VA fault level - When detectable as harsh vinegar-like aroma or taste, volatile acidity becomes a fault, though trace amounts exist in all wine.

91. B. Mousiness definition - A fault detectable on the finish, creating an unpleasant mousy aftertaste defines mousiness, particularly problematic in natural wines.

92. D. Mousiness cause - Certain bacteria or Brettanomyces producing compounds detected on the palate cause mousiness, with perception enhanced by saliva.

93. A. Systematic methodology benefit - Consistent, thorough evaluation covering all aspects of wine is ensured through systematic tasting methodology.

94. C. Systematic tasting order - Visual examination, nose (aroma), palate (taste), and conclusions is the proper systematic tasting approach order.

95. B. Professional evaluation recording - Appearance, nose, palate characteristics, quality assessment, and conclusions should be recorded during professional wine evaluation.

96. D. WSET SAT purpose - A structured framework for objective wine evaluation is provided by the WSET Systematic Approach to Tasting.

97. A. Quality indicators - Balance, length, intensity, complexity, and typicity are assessed as quality indicators in wine evaluation.

98. C. Potential assessment meaning - Ability to improve with further aging defines potential when assessing young wine's quality trajectory.

99. B. Outstanding wine distinction - Exceptional balance, complexity, length, and expressiveness distinguish outstanding wines from merely good wines.

100. D. Methodology importance - Enabling objective assessment, comparison, and communication about wine makes consistent methodology important in wine evaluation.