

AUSTRALIA COURT OF MASTER SOMMELIERS (CMS) ADVANCED SOMMELIER CERTIFICATE PRACTICE TEST (SAMPLE)

STUDY GUIDE



SAMPLE STUDY GUIDE WITH LIMITED QUESTIONS

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THE FULL VERSION STUDY GUIDE

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Table of Contents

Copyright	1
Table of Contents	2
Introduction	3
How to Use This Guide	4
Questions	5
Answers	8
Explanations	10
Next Steps	16

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Introduction

Preparing for a certification exam can feel overwhelming, but with the right tools, it becomes an opportunity to build confidence, sharpen your skills, and move one step closer to your goals. At Examzify, we believe that effective exam preparation isn't just about memorization, it's about understanding the material, identifying knowledge gaps, and building the test-taking strategies that lead to success.

This guide was designed to help you do exactly that.

Whether you're preparing for a licensing exam, professional certification, or entry-level qualification, this book offers structured practice to reinforce key concepts. You'll find a wide range of multiple-choice questions, each followed by clear explanations to help you understand not just the right answer, but why it's correct.

The content in this guide is based on real-world exam objectives and aligned with the types of questions and topics commonly found on official tests. It's ideal for learners who want to:

- Practice answering questions under realistic conditions,
- Improve accuracy and speed,
- Review explanations to strengthen weak areas, and
- Approach the exam with greater confidence.

We recommend using this book not as a stand-alone study tool, but alongside other resources like flashcards, textbooks, or hands-on training. For best results, we recommend working through each question, reflecting on the explanation provided, and revisiting the topics that challenge you most.

Remember: successful test preparation isn't about getting every question right the first time, it's about learning from your mistakes and improving over time. Stay focused, trust the process, and know that every page you turn brings you closer to success.

Let's begin.

How to Use This Guide

This guide is designed to help you study more effectively and approach your exam with confidence. Whether you're reviewing for the first time or doing a final refresh, here's how to get the most out of your Examzify study guide:

1. Start with a Diagnostic Review

Skim through the questions to get a sense of what you know and what you need to focus on. Your goal is to identify knowledge gaps early.

2. Study in Short, Focused Sessions

Break your study time into manageable blocks (e.g. 30 – 45 minutes). Review a handful of questions, reflect on the explanations.

3. Learn from the Explanations

After answering a question, always read the explanation, even if you got it right. It reinforces key points, corrects misunderstandings, and teaches subtle distinctions between similar answers.

4. Track Your Progress

Use bookmarks or notes (if reading digitally) to mark difficult questions. Revisit these regularly and track improvements over time.

5. Simulate the Real Exam

Once you're comfortable, try taking a full set of questions without pausing. Set a timer and simulate test-day conditions to build confidence and time management skills.

6. Repeat and Review

Don't just study once, repetition builds retention. Re-attempt questions after a few days and revisit explanations to reinforce learning. Pair this guide with other Examzify tools like flashcards, and digital practice tests to strengthen your preparation across formats.

There's no single right way to study, but consistent, thoughtful effort always wins. Use this guide flexibly, adapt the tips above to fit your pace and learning style. You've got this!

Questions

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- 1. Hunter Riesling is often referred to as what?**
 - A. Chardonnay
 - B. Sauvignon Blanc
 - C. Semillon
 - D. Muscat

- 2. What does "Terra Rossa" translate to in English?**
 - A. Red Soil
 - B. Blue Clay
 - C. White Sand
 - D. Green Earth

- 3. When was Wine Australia established?**
 - A. 1995
 - B. 2000
 - C. 2010
 - D. 2015

- 4. What is a typical characteristic of Sauvignon Blanc from New Zealand?**
 - A. Low acidity with earthy notes
 - B. High acidity with intense tropical fruit flavors
 - C. Medium acidity with floral aromas
 - D. Rich, buttery texture with oak aging

- 5. In which GI can you find the Lenswood and Piccadilly subregions?**
 - A. Barossa Valley
 - B. Adelaide Hills
 - C. McLaren Vale
 - D. Clare Valley

- 6. What is the purpose of fining in winemaking?**
 - A. To enhance the flavor of the wine
 - B. To clarify and stabilize the wine
 - C. To boost the color intensity of the wine
 - D. To lower the acidity levels

- 7. What is a primary characteristic of wines labeled as "dry"?**
- A. They have no residual sugar
 - B. They are sweet and syrupy
 - C. They have low acidity
 - D. They are high in alcohol content
- 8. Which varietal is known for being the most planted in Australia?**
- A. Merlot
 - B. Chardonnay
 - C. Sauvignon Blanc
 - D. Shiraz
- 9. What is an example of a fortified wine?**
- A. Chardonnay
 - B. Prosecco
 - C. Port or Sherry
 - D. Cabernet Sauvignon
- 10. What classification system does the Muscat of Rutherglen Network use for its wines?**
- A. Alcohol content
 - B. Age and sweetness
 - C. Vintage ratings
 - D. Region of origin

Answers

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1. C
2. A
3. C
4. B
5. B
6. B
7. A
8. D
9. C
10. B

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Explanations

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1. Hunter Riesling is often referred to as what?

- A. Chardonnay
- B. Sauvignon Blanc
- C. Semillon
- D. Muscat

Hunter Riesling is often referred to as Semillon because of the strong association between the two varieties in the Hunter Valley region of Australia, where both are significant. Semillon is a signature varietal of the area, recognized for its high acidity and ability to age well. The Hunter Valley is also known for producing some excellent examples of Riesling, which can display characteristics that may remind someone of Semillon, such as vibrant acidity and citrus notes. In addition, Riesling from the Hunter Valley tends to have a particular profile that includes notes of lime, lemon, and sometimes honeysuckle, which can be contrasted against the more waxy and stone fruit aromas typically found in Hunter Semillon. The local terroir plays a crucial role in shaping the characteristics of Riesling, creating a complex relationship between these grape varieties in terms of flavor and aging potential. While the other varietals listed have their own unique profiles and significance, they are not directly synonymous with Hunter Riesling in the same way that Semillon is considered within this specific context.

2. What does "Terra Rossa" translate to in English?

- A. Red Soil
- B. Blue Clay
- C. White Sand
- D. Green Earth

"Terra Rossa" translates to "Red Soil" in English. This term is used to describe a specific type of soil that is rich in iron oxide, giving it a distinctive red color. It is commonly found in regions such as the Coonawarra in Australia, where the unique characteristics of this soil contribute to the quality of the grapes grown there. The presence of Terra Rossa soil can influence the drainage and temperature of the vineyard, which in turn affects the flavor profile and the overall quality of the wines produced. Understanding the implications of Terra Rossa is vital for sommeliers when discussing the terroir of wines from affected regions.

3. When was Wine Australia established?

- A. 1995
- B. 2000
- C. 2010
- D. 2015

Wine Australia was established in 1981, not 2010 as indicated in the answer. Its creation marked a significant milestone in the development of the Australian wine industry, with the aim of providing support and guidance to wine producers. The organization plays a crucial role in promoting Australian wine both domestically and internationally, and it also provides research and development assistance to improve wine quality and sustainability within the industry. The other dates listed do not correlate with the establishment of Wine Australia. 1995, 2000, and 2015 fall outside the original establishment year and do not represent key milestones relevant to Wine Australia's founding. Understanding the foundation date helps to contextualize the subsequent developments and initiatives within the Australian wine sector that were spearheaded by this organization.

4. What is a typical characteristic of Sauvignon Blanc from New Zealand?

- A. Low acidity with earthy notes
- B. High acidity with intense tropical fruit flavors**
- C. Medium acidity with floral aromas
- D. Rich, buttery texture with oak aging

Sauvignon Blanc from New Zealand is renowned for its high acidity, which helps to maintain freshness and balance in the wine. This acidity is often accompanied by intense tropical fruit flavors, such as passion fruit, guava, and pineapple, which are more pronounced in the warm climates of regions like Marlborough. The expressive fruit characteristics paired with the zesty acidity create a vibrant and punchy wine profile, making it a distinct and beloved choice among white wines. In contrast, other potential characteristics mentioned in the other choices can be associated with different wine types or regions. For instance, low acidity with earthy notes is more typical of certain red wines or some aged whites that may develop more complex profiles over time. Medium acidity with floral aromas can be seen in various white varieties but does not capture the hallmark intensity of New Zealand Sauvignon Blanc. Lastly, a rich, buttery texture with oak aging typically pertains to Chardonnay rather than Sauvignon Blanc, which is generally fermented in stainless steel to preserve its fresh and fruity qualities.

5. In which GI can you find the Lenswood and Piccadilly subregions?

- A. Barossa Valley
- B. Adelaide Hills**
- C. McLaren Vale
- D. Clare Valley

The correct answer is Adelaide Hills because this is the designated Geographic Indication (GI) that encompasses both the Lenswood and Piccadilly subregions. Adelaide Hills is well-known for its cool climate, which is suitable for growing a variety of grape types, particularly Chardonnay and Pinot Noir, which thrive in these conditions. The Lenswood subregion is recognized for its high altitude and cooler temperatures, which contribute to a longer growing season and the production of high-quality wines. Piccadilly, similarly, benefits from the elevation and the unique terroir that the Adelaide Hills region offers. Collectively, these subregions are known for their focus on quality and terroir-driven wines. Other options like Barossa Valley, McLaren Vale, and Clare Valley refer to distinctive wine-growing areas, each with its unique characteristics and specialties, but they do not include the Lenswood and Piccadilly subregions within their geographical boundaries.

6. What is the purpose of fining in winemaking?

- A. To enhance the flavor of the wine
- B. To clarify and stabilize the wine**
- C. To boost the color intensity of the wine
- D. To lower the acidity levels

The purpose of fining in winemaking is primarily to clarify and stabilize the wine. This process involves adding fining agents to the wine, which bind and precipitate suspended particles that can cause cloudiness or instability. Common fining agents include egg whites, bentonite clay, and gelatin, which help to remove excess tannins, proteins, and other particulates that may affect the wine's clarity and mouthfeel. Clarification is important for achieving a clean and visually appealing product, where the consumer can appreciate the color and brilliance of the wine. Stability is also crucial to prevent any unwanted changes in the wine post-bottling, ensuring that the wine maintains its intended characteristics over time. By effectively removing unwanted components, fining contributes to producing a higher-quality finished product. In contrast, enhancing flavor or boosting color intensity is not the primary function of fining. While these aspects may indirectly benefit from a clearer wine that showcases its qualities more effectively, they are not the main goals of the fining process. Similarly, fining does not typically involve lowering acidity levels; that is usually achieved through other winemaking techniques rather than through fining.

7. What is a primary characteristic of wines labeled as "dry"?

- A. They have no residual sugar**
- B. They are sweet and syrupy
- C. They have low acidity
- D. They are high in alcohol content

Wines labeled as "dry" are defined primarily by the absence of perceptible sweetness, which typically indicates that they have little to no residual sugar remaining after fermentation. This means that the sugars present in the grapes have been completely fermented into alcohol, leaving behind a wine that does not taste sweet. Residual sugar levels can vary significantly among different styles of wine. In dry wines, the fermentation process converts most, if not all, of the natural grape sugars into alcohol, resulting in a clean, crisp taste profile. Notably, while some dry wines can exhibit flavors that might give an impression of sweetness (due to factors like fruit concentration or oak aging), the key characteristic remains the low levels of residual sugar. In contrast, the other options describe characteristics not typically aligned with the definition of a dry wine. Sweet, syrupy wines are considered dessert or sweet wines and contain significant amounts of residual sugar. Low acidity and high alcohol content can occur in various wine styles, including both dry and sweet wines, making those attributes insufficient for defining a wine as "dry."

8. Which varietal is known for being the most planted in Australia?

- A. Merlot
- B. Chardonnay
- C. Sauvignon Blanc
- D. Shiraz**

Shiraz is indeed known as the most planted varietal in Australia. This grape variety thrives in the country's diverse climates and soil types, allowing it to produce a wide range of styles, from bold and fruity to more nuanced and spicy expressions. Shiraz's popularity can be attributed to the country's successful adaptation of the grape, with Australian Shiraz often showcasing rich berry flavors, peppery notes, and a distinctive approach to oak aging. Australia has established a reputation as a premier producer of Shiraz, particularly from regions such as the Barossa Valley and McLaren Vale. These areas provide the warm climate and well-drained soils that the grape prefers, contributing to the distinctive characteristics of Australian Shiraz wines. As a result, Shiraz represents not only a significant portion of vineyards across Australia but also forms an essential part of the nation's wine identity on a global scale.

9. What is an example of a fortified wine?

- A. Chardonnay
- B. Prosecco
- C. Port or Sherry**
- D. Cabernet Sauvignon

Fortified wines are those that have had a distilled spirit, usually brandy, added to them during or after fermentation, increasing their alcohol content and altering their flavors. An example of a fortified wine, such as Port or Sherry, exemplifies this process. Port, originating from Portugal, includes varying styles like ruby and tawny, while Sherry from Spain has a range of styles, including Fino and Oloroso. The addition of the distilled spirit not only elevates the alcohol level but also contributes to the complexity and richness of the wine, often enhancing sweetness and depth. In contrast, the other options represent different types of wines. Chardonnay and Cabernet Sauvignon are both examples of varietal wines, which are made primarily from a single grape variety and do not undergo fortification. Prosecco, on the other hand, is a sparkling wine primarily made from the Glera grape and is known for its freshness and effervescence without any fortification. Understanding the characteristics and classifications of these wines helps identify the unique qualities that fortified wines bring to the wine world.

10. What classification system does the Muscat of Rutherglen Network use for its wines?

- A. Alcohol content
- B. Age and sweetness**
- C. Vintage ratings
- D. Region of origin

The classification system used by the Muscat of Rutherglen Network focuses on both age and sweetness levels of the wines. This approach provides consumers with important information that helps them select a Muscat that aligns with their preferences. In this system, the wines are categorized based on how long they have been aged and their residual sugar content, which is a significant indicator of sweetness. The aging process imparts complex flavors and characteristics to the wine, which are enhanced by the level of sweetness, often resulting in a rich, luscious profile. By using this dual criterion, the network aims to offer a diverse range of styles, from younger, fresher expressions to older, more concentrated and sweeter versions. This classification is vital for both producers and consumers, as it emphasizes the wine's unique attributes and quality levels, guiding customers in their choices while celebrating the diverse offerings from the Rutherglen region. The other classification systems do not provide the same depth in terms of how the wine is experienced and appreciated by the consumer.

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Next Steps

Congratulations on reaching the final section of this guide. You've taken a meaningful step toward passing your certification exam and advancing your career.

As you continue preparing, remember that consistent practice, review, and self-reflection are key to success. Make time to revisit difficult topics, simulate exam conditions, and track your progress along the way.

If you need help, have suggestions, or want to share feedback, we'd love to hear from you. Reach out to our team at hello@examzify.com.

Or visit your dedicated course page for more study tools and resources:

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We wish you the very best on your exam journey. You've got this!

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