

# Wine & Spirit Education Trust (WSET) Level 1 Award in Wine Practice Exam (Sample)

## Study Guide



**Everything you need from our exam experts!**

**This is a sample study guide. To access the full version with hundreds of questions,**

**Copyright © 2026 by Examzify - A Kaluba Technologies Inc. product.**

**ALL RIGHTS RESERVED.**

**No part of this book may be reproduced or transferred in any form or by any means, graphic, electronic, or mechanical, including photocopying, recording, web distribution, taping, or by any information storage retrieval system, without the written permission of the author.**

**Notice: Examzify makes every reasonable effort to obtain from reliable sources accurate, complete, and timely information about this product.**

**SAMPLE**

# Table of Contents

<b>Copyright</b> .....	<b>1</b>
<b>Table of Contents</b> .....	<b>2</b>
<b>Introduction</b> .....	<b>3</b>
<b>How to Use This Guide</b> .....	<b>4</b>
<b>Questions</b> .....	<b>6</b>
<b>Answers</b> .....	<b>9</b>
<b>Explanations</b> .....	<b>11</b>
<b>Next Steps</b> .....	<b>17</b>

SAMPLE

# 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. Don't worry about getting everything right, 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, and take breaks to retain information better.**

## 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.**

## 7. Use Other Tools

**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!**

**SAMPLE**

## **Questions**

SAMPLE

- 1. What is a method to extract very little color and tannins for the production of rosé wines?**
  - A. Full fermentation of red grapes**
  - B. Short fermentation time with skins**
  - C. Early draining of juice during fermentation of red grapes**
  - D. Extended maceration of skins**
- 2. Which of the following wines is known for typically having red fruit and clove flavors?**
  - A. Rioja**
  - B. Sherry**
  - C. Châteauneuf-du-Pape**
  - D. Sauternes**
- 3. What is the ideal serving temperature for a full-bodied white wine like an oaked Chardonnay?**
  - A. Room temperature (15°C to 18°C)**
  - B. Well chilled (6°C to 8°C)**
  - C. Lightly chilled (10°C to 13°C)**
  - D. Chilled (7°C to 10°C)**
- 4. What is one way to keep a bottled wine chilled during a meal?**
  - A. Keep the bottle in a cool room**
  - B. Keep the bottle in an insulated container**
  - C. Keep the bottle near a heater**
  - D. Keep the bottle on the table**
- 5. What is the typical range of Alcohol by Volume (ABV) for still and sparkling wines?**
  - A. 9% to 11%**
  - B. 11.5% to 14%**
  - C. 14% to 16%**
  - D. 15% to 18%**

**6. What does each flower on the vine become?**

- A. A grape leaf**
- B. A grape berry**
- C. A vine shoot**
- D. A cluster of grapes**

**7. Which type of wine is described as medium to full-bodied and features flavors of strawberry and vanilla?**

- A. Châteauneuf-du-Pape**
- B. Sauternes**
- C. Rioja**
- D. Sherry**

**8. What are the three primary sources of flavors in wine?**

- A. Fermentation, Sweetness, Mouthfeel**
- B. Grape varieties, Winemaking, Maturation**
- C. Climate, Soil, Winemaking**
- D. Region, Age, Storage**

**9. What gives wines their unique styles?**

- A. Only the place of production**
- B. Only the type of grape used**
- C. Color and levels of sweetness, acidity, tannin, etc.**
- D. Only the aging process**

**10. Which of the following wines is commonly classified as medium sweet?**

- A. Some Sherries**
- B. Malbec**
- C. Cabernet Sauvignon**
- D. Champagne**

## **Answers**

SAMPLE

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

SAMPLE

## **Explanations**

SAMPLE

**1. What is a method to extract very little color and tannins for the production of rosé wines?**

- A. Full fermentation of red grapes**
- B. Short fermentation time with skins**
- C. Early draining of juice during fermentation of red grapes**
- D. Extended maceration of skins**

The method used to extract very little color and tannins in the production of rosé wines involves the early draining of juice during fermentation of red grapes. This technique allows winemakers to achieve the desired light color and low tannin content that characterizes rosé. In the winemaking process for rosé, red grape skins contain the pigments and tannins that give color and structure to wine. By draining the juice from the skins shortly after maceration begins—before the skins impart significant color and tannins to the wine—the winemaker can ensure that the resulting product has the appealing pink hue and lighter character typical of rosé. The other methods mentioned typically lead to greater extraction of color and tannins. Full fermentation of red grapes, for instance, allows for a complete transfer of color and tannin from the skins to the juice, leading to a full-bodied red wine. Short fermentation time with skins might offer some control over extraction but typically doesn't achieve the lightness and balance desired in rosé. Lastly, extended maceration of skins is a technique that promotes fuller extraction of both color and tannins, resulting in a deeper and more robust wine, contrary to the goal of producing a delicate rosé.

**2. Which of the following wines is known for typically having red fruit and clove flavors?**

- A. Rioja**
- B. Sherry**
- C. Châteauneuf-du-Pape**
- D. Sauternes**

Châteauneuf-du-Pape is known for its rich and complex flavor profile, which often includes red fruit notes such as raspberry and cherry, along with spicy elements like clove. This is primarily due to the predominant grape varieties used in its production, such as Grenache, which expresses these flavors beautifully in warm climates. The use of various blending grapes in Châteauneuf-du-Pape enhances its complexity, contributing to its reputation as a well-structured wine that elegantly balances fruit and spice characteristics. This combination of flavors makes it a standout choice among more general wine styles. In contrast, wines like Rioja and Sherry have their distinctive flavor profiles, with Rioja typically leaning toward dark fruit and savory notes and Sherry showcasing a range of flavors depending on the style, including nutty and oxidative characteristics. Sauternes is renowned for its sweetness and rich flavors of honey, apricot, and tropical fruits, rather than a focus on red fruits and spice. Understanding these unique characteristics helps to distinguish the diverse wine styles and their respective flavor profiles.

**3. What is the ideal serving temperature for a full-bodied white wine like an oaked Chardonnay?**

- A. Room temperature (15°C to 18°C)**
- B. Well chilled (6°C to 8°C)**
- C. Lightly chilled (10°C to 13°C)**
- D. Chilled (7°C to 10°C)**

The ideal serving temperature for a full-bodied white wine such as an oaked Chardonnay is typically in the lightly chilled range of 10°C to 13°C. Serving it within this temperature range enhances the wine's textures and flavors, allowing the richness and complexity of the oak aging to shine through without overwhelming the taste buds. At this temperature, the wine can express its full character, showing off the balance between acidity, fruit flavors, and the subtle characteristics imparted by oak aging. In contrast, if served at too low a temperature, such as in the well-chilled range, the wine's richness could be masked, leading to a less enjoyable drinking experience where the complexity is hidden. Serving it at room temperature is also not suitable for this style of wine, as higher temperatures could lead to an overly pronounced alcohol presence and minimize the refreshing qualities. An overly chilled wine can also mute flavors and aromas, diminishing the tasting experience usually associated with full-bodied whites like oaked Chardonnay.

**4. What is one way to keep a bottled wine chilled during a meal?**

- A. Keep the bottle in a cool room**
- B. Keep the bottle in an insulated container**
- C. Keep the bottle near a heater**
- D. Keep the bottle on the table**

Using an insulated container is an effective method for keeping a bottled wine chilled during a meal. Insulated containers, such as wine coolers or buckets filled with ice, are designed to maintain a low temperature for longer periods of time. By placing the wine bottle in such a container, it not only retains its chill but also prevents it from warming up too quickly when exposed to warmer air, such as the temperature in a dining room. On the other hand, keeping the bottle in a cool room can help preserve the wine's temperature to some extent but may not be sufficient during a meal where the wine is being served. Placing the bottle near a heater would increase the temperature of the wine, adversely affecting its flavor and enjoyment. Simply keeping the bottle on the table can also lead to a gradual warming, especially if the room temperature is above the ideal serving temperature for many wines. Thus, the insulated container is the optimal choice for maintaining a chilled state throughout the meal.

**5. What is the typical range of Alcohol by Volume (ABV) for still and sparkling wines?**

- A. 9% to 11%**
- B. 11.5% to 14%**
- C. 14% to 16%**
- D. 15% to 18%**

The typical range of Alcohol by Volume (ABV) for still and sparkling wines is indeed between 11.5% and 14%. This range encompasses the majority of wines produced globally, including many popular varietals and styles that consumers are likely to encounter. Wines that fall within this ABV range tend to strike a balance between body, flavor intensity, and drinkability, making them quite appealing to a broad audience. For example, many classic red wines, whites, and sparkling wines, such as Champagne, usually fall within this ABV bracket. Wines with a lower ABV, such as those ranging from 9% to 11%, can be found but are less common and often represent specific styles like some light whites or certain cooler climate wines. Similarly, wines that reach ABVs of 14% to 16% or higher are typically more robust and can include fortified wines or those produced in warmer climates, but these are not the norm for the majority of still and sparkling wines the average consumer encounters.

**6. What does each flower on the vine become?**

- A. A grape leaf**
- B. A grape berry**
- C. A vine shoot**
- D. A cluster of grapes**

Each flower on the vine develops into a grape berry. In the life cycle of a grapevine, flowering is a crucial stage, during which the tiny flowers, after pollination and fertilization, transform into grape berries. This process is vital because the berries will ultimately mature into the grapes that are harvested for winemaking. While grape leaves are important for the plant's growth and photosynthesis, they do not develop from the flowers. Likewise, a vine shoot refers to the new growth that comes from the vine, which is separate from the flowering process. A cluster of grapes is not an individual outcome of a flower; instead, it is a group formed by multiple grape berries that develop from each of the flowers. The correct answer highlights the direct developmental outcome of each flower on the vine.

**7. Which type of wine is described as medium to full-bodied and features flavors of strawberry and vanilla?**

- A. Châteauneuf-du-Pape**
- B. Sauternes**
- C. Rioja**
- D. Sherry**

The type of wine that is described as medium to full-bodied with flavors of strawberry and vanilla is Rioja. Rioja is a Spanish wine region known for producing predominantly red wines made from the Tempranillo grape, which often showcases these flavors. The aging process in American oak barrels can impart notes of vanilla, while the ripe fruit characteristics contribute to its strawberry flavors. The combination of these elements results in a wine that falls within the medium to full-bodied range, making it a perfect fit for the description. Châteauneuf-du-Pape, while also a full-bodied wine, typically presents a broader range of flavors, including red and dark fruits, herbs, and spices, rather than specifically strawberry and vanilla. Sauternes is a sweet dessert wine primarily known for its lush honeyed flavors, primarily driven by botrytis-affected grapes, and would not fit the profile described. Sherry, particularly the Fino and Manzanilla styles, is generally lighter in body and has more prominent nutty and oxidative characteristics that differ from the berry and vanilla notes attributed to Rioja.

**8. What are the three primary sources of flavors in wine?**

- A. Fermentation, Sweetness, Mouthfeel**
- B. Grape varieties, Winemaking, Maturation**
- C. Climate, Soil, Winemaking**
- D. Region, Age, Storage**

The three primary sources of flavors in wine are grape varieties, winemaking, and maturation. Grape varieties are critical because different types of grapes have unique flavor profiles and characteristics that contribute significantly to the wine's overall taste and aroma. For example, Chardonnay can provide flavors of apple and butter, while Cabernet Sauvignon may evoke dark fruits and herbs. Winemaking practices also play an essential role in shaping flavors. Techniques such as fermentation methods, the use of oak barrels, and adjustments during the winemaking process directly influence the flavor and style of the wine. For instance, the choice of fermentation temperature can enhance fruity flavors or promote secondary characteristics, such as spiciness or creaminess. Maturation refers to how and where the wine is aged after fermentation. This process can further develop and refine flavors, with the aging environment (such as oak barrels versus stainless steel tanks) imparting additional notes like vanilla, toast, or tannins, particularly in red wines. Together, these three aspects—grape varieties, winemaking, and maturation—create the rich tapestry of flavors that define a wine's unique identity.

## 9. What gives wines their unique styles?

- A. Only the place of production**
- B. Only the type of grape used**
- C. Color and levels of sweetness, acidity, tannin, etc.**
- D. Only the aging process**

Wines derive their unique styles from a combination of several factors, including color, levels of sweetness, acidity, tannin, and other elements. Each of these characteristics plays a significant role in defining the wine's overall profile. For instance, the sweetness of a wine can range from dry to very sweet, shaping how it pairs with food and affects the overall perception of flavor. The level of acidity influences the freshness and balance of the wine, providing it with a lively character. Tannin levels impart structure and can affect the aging potential of the wine, contributing to its texture and mouthfeel. While the place of production and the type of grape also contribute to a wine's style, examining the specific attributes such as color, sweetness, acidity, and tannin gives a more comprehensive understanding of what makes a particular wine unique. These components, along with their interactions, create the wide variety of wines available and help define their distinct characteristics and styles. Therefore, the correct response highlights the importance of these elements in determining the uniqueness of wines.

## 10. Which of the following wines is commonly classified as medium sweet?

- A. Some Sherries**
- B. Malbec**
- C. Cabernet Sauvignon**
- D. Champagne**

Medium sweet wines typically have a noticeable sweetness but are balanced with acidity, making them versatile for various pairings. Some Sherries, particularly those labeled as "Pedro Ximénez" or "Cream Sherry," often fall into this category due to their level of residual sugar. These wines can be enjoyed on their own as a dessert or paired with rich and savory dishes. Malbec and Cabernet Sauvignon are generally dry red wines, known for their ripe fruit flavors and tannins, rather than sweetness. Champagne, while it can range from dry to sweet, most popularly comes in a non-sweet or brut style, which would not classify it within the medium sweet category. Thus, Sherries represent a common example of a wine that aligns well with the medium sweet classification.

# 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](mailto:hello@examzify.com).**

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

**<https://wsetlevel1awardinwine.examzify.com>**

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

**SAMPLE**