

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

Study Guide



Everything you need from our exam experts!

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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. What is one key difference between white wine and red wine production?**
 - A. Red wine is always sweeter than white wine**
 - B. White wine is made from whole grapes**
 - C. Red wine includes skins during fermentation**
 - D. White wine is always made in oak barrels**
- 2. During maturation, wine can be stored in which types of vessels?**
 - A. Glass bottles or plastic containers**
 - B. Clay pots or ceramic casks**
 - C. Stainless steel or oak barrels**
 - D. Wooden crates or aluminum tanks**
- 3. Which of the following wines is noted for having an ABV above the normal range?**
 - A. Châteauneuf-du-Pape**
 - B. Chardonnay**
 - C. Pinot Grigio**
 - D. Malbec**
- 4. What are two important components extracted during the maceration of skins in red wine fermentation?**
 - A. Sugar and glycerol**
 - B. Acid and alcohol**
 - C. Pigment and tannin**
 - D. Flavor and aroma compounds**
- 5. What is an example of a full-bodied white wine?**
 - A. Sauternes (France)**
 - B. Albariño (Spain)**
 - C. Pinot Blanc (Germany)**
 - D. Sauvignon Blanc (New Zealand)**

6. What is the purpose of pressing grapes?

- A. To remove stems from the grapes**
- B. To precipitate the flavors**
- C. To extract juice from pulp and separate/remove skins**
- D. To prevent oxidation of the juice**

7. What type of flavors can be expected from grapes grown in a cool climate?

- A. Fleshy and tropical**
- B. Green and citrus**
- C. Rich and jammy**
- D. Dark and spicy**

8. Which of the following wines requires a lower serving temperature?

- A. Full-bodied red wine**
- B. Sparkling wine**
- C. Medium-bodied white wine**
- D. Sweet wine**

9. What aromas are typical of red wines made from Pinot Noir?

- A. Green fruits and herbs**
- B. Red fruits and subtle notes of vanilla and clove**
- C. Citrus and floral notes**
- D. Earthy and mushroom notes**

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

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

Answers

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

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Explanations

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1. What is one key difference between white wine and red wine production?

- A. Red wine is always sweeter than white wine**
- B. White wine is made from whole grapes**
- C. Red wine includes skins during fermentation**
- D. White wine is always made in oak barrels**

The key difference between white wine and red wine production lies in the inclusion of grape skins during fermentation. In the case of red wine, the grape skins are left in contact with the juice during fermentation. This process allows the wine to extract color, tannins, and flavors from the skins, which contributes to the wine's structure and complexity. This method is essential for producing the typical characteristics associated with red wines. Conversely, white wine is generally made using only the juice of the grapes, which is typically separated from the skins prior to fermentation. This leads to a lighter, crisper profile often found in white wines. The differences in winemaking techniques and the treatment of grape materials during production are fundamental to the finished products of these two types of wines. Other options do not accurately reflect key production processes or characteristics associated with white and red wines. For example, red wines are not always sweeter than white wines, white wines can be made from both whole and pressed grapes, and not all white wines are aged in oak barrels, as many are produced in stainless steel or other containers to maintain their fresh fruit profile.

2. During maturation, wine can be stored in which types of vessels?

- A. Glass bottles or plastic containers**
- B. Clay pots or ceramic casks**
- C. Stainless steel or oak barrels**
- D. Wooden crates or aluminum tanks**

Wines are typically matured in vessels that can enhance their flavor, texture, and overall quality. Stainless steel and oak barrels are among the most common vessels used for maturation. Using stainless steel is advantageous as it provides a neutral environment that preserves the wine's primary characteristics without imparting any additional flavors. This is particularly beneficial for aromatic white wines and clean, fresh styles. Oak barrels, on the other hand, contribute distinct flavors and aromas to the wine, such as vanilla, spice, and toast, due to the wood's natural properties. These barrels also allow for slow oxygen ingress, which can soften tannins and integrate flavors, particularly in red wines and some fuller-bodied whites. In contrast, while glass bottles are excellent for storing finished wine, they are not traditionally used for maturation as they do not interact with the wine in a way that influences its development. Other materials, like clay pots or ceramic casks, and wooden crates might hold wine, but they do not offer the same controlled maturation environment as stainless steel and oak. Therefore, stainless steel and oak barrels are recognized in the industry for their contributions to the wine maturation process.

3. Which of the following wines is noted for having an ABV above the normal range?

A. Châteauneuf-du-Pape

B. Chardonnay

C. Pinot Grigio

D. Malbec

Châteauneuf-du-Pape is known for having a higher alcohol by volume (ABV) compared to many other wines. This French wine from the Rhône Valley typically has an ABV ranging between 13.5% to 15% or even higher, especially due to its warm climate and the use of ripe grapes in the winemaking process. In contrast, the other wines listed generally have a more moderate ABV. Chardonnay, while it can vary, typically falls within the 12% to 14% range depending on the region and production method. Pinot Grigio, especially from Italy, tends to be on the lower side of ABV, often around 11% to 13%. Malbec is in a similar range, usually around 13% to 14.5%. Therefore, Châteauneuf-du-Pape stands out for its tendency to have an ABV above the normal range found in these other varietals, making it the correct choice for this question.

4. What are two important components extracted during the maceration of skins in red wine fermentation?

A. Sugar and glycerol

B. Acid and alcohol

C. Pigment and tannin

D. Flavor and aroma compounds

During the maceration process in red wine fermentation, two key components that are extracted from the grape skins are pigment and tannin. The pigment, primarily anthocyanins, is responsible for the color of the wine and contributes to its visual appeal. The intensity of the color in red wines is a direct result of the amount of pigment extracted during this phase. Tanning compounds, such as tannins, are also extracted during maceration. These tannins contribute to the structure and mouthfeel of the wine, adding complexity and the potential for aging. They provide a certain astringency that can balance the sweetness and enhance the overall flavor profile of the wine. Other components mentioned in the choices, such as sugar and glycerol or acid and alcohol, are indeed important in the overall fermentation process but are not primarily extracted from the skins during maceration. Flavor and aroma compounds can also be influenced by maceration but do not have the same level of significance as pigment and tannin when it comes to what is specifically extracted from skins. Therefore, the answer highlighting pigment and tannin reflects the key focus of the maceration process in red wine production.

5. What is an example of a full-bodied white wine?

- A. Sauternes (France)**
- B. Albariño (Spain)**
- C. Pinot Blanc (Germany)**
- D. Sauvignon Blanc (New Zealand)**

A full-bodied white wine is characterized by having a rich and weighty mouthfeel, often resulting from a combination of factors such as high alcohol content, full fruit flavors, and malolactic fermentation. Sauternes, a sweet white wine from the Bordeaux region of France, exemplifies this style. It is made from grapes affected by noble rot (*Botrytis cinerea*), which concentrates the sugars and flavors, resulting in a luscious and creamy texture. The richness and intensity of Sauternes make it a classic representation of a full-bodied white wine. While the other options present notable white wines, they do not typically embody the full-bodied profile associated with wines like Sauternes. Albariño is generally known for its light to medium body, offering bright acidity and fresh fruit flavors. Pinot Blanc from Germany can vary in body but is usually lighter to medium-bodied. Sauvignon Blanc from New Zealand is similarly recognized for its vibrant acidity and crispness, contributing to a lighter style rather than a full-bodied experience. Thus, Sauternes stands out as the clear example of a full-bodied white wine.

6. What is the purpose of pressing grapes?

- A. To remove stems from the grapes**
- B. To precipitate the flavors**
- C. To extract juice from pulp and separate/remove skins**
- D. To prevent oxidation of the juice**

The purpose of pressing grapes primarily revolves around extracting juice from the grape pulp while simultaneously separating the skins. During the winemaking process, grapes are crushed to break the skins, and pressing further releases the juice contained within the pulp. The pressing process is essential for both white and red wines, although the techniques may vary. In white winemaking, pressing typically occurs after crushing, allowing for the separation of the juice from the skins right away, which helps to minimize color extraction. For red wines, grapes are often fermented with their skins to extract color and tannins, and pressing happens later, separating the liquid wine from the solid grape components. This step is crucial because it impacts the flavor, aroma, texture, and overall quality of the wine produced. While the other options touch on related aspects of grape processing, they do not accurately encompass the primary objective of pressing grapes. Removing stems is a function achieved either before or during pressing but is not the main goal of the pressing process itself. Precipitating flavors or preventing oxidation are results influenced by other winemaking practices and techniques, rather than the direct purpose of pressing grapes. Thus, the correct response highlights the essential transformation that occurs during grape pressing in wine production.

7. What type of flavors can be expected from grapes grown in a cool climate?

- A. Fleshy and tropical**
- B. Green and citrus**
- C. Rich and jammy**
- D. Dark and spicy**

Grapes grown in a cool climate typically exhibit green and citrus flavors. This is due to the slower ripening process that occurs in cooler temperatures, which allows for higher acidity levels and the preservation of fresh fruit characteristics. Such climates tend to result in wines that are crisp and vibrant, reflecting the bright fruit notes associated with green apples, limes, and other citrus fruits. The cooler weather can prevent grapes from fully developing the sweeter, riper flavors often found in warmer climates, leading to a profile that emphasizes freshness and acidity rather than richness. As a result, the resulting wines showcase a distinctively different flavor profile compared to those sourced from warmer regions, where grapes achieve higher sugar levels and can develop more tropical or jammy flavors.

8. Which of the following wines requires a lower serving temperature?

- A. Full-bodied red wine**
- B. Sparkling wine**
- C. Medium-bodied white wine**
- D. Sweet wine**

Sparkling wine is best served at a lower temperature, typically between 6°C to 10°C (43°F to 50°F). Serving sparkling wine at this temperature enhances its refreshing qualities and preserves the crispness and effervescence that are characteristic of this style. In contrast, full-bodied red wines, medium-bodied white wines, and sweet wines are generally served at slightly higher temperatures. Full-bodied reds are often enjoyed at room temperature or slightly below, as warmth helps to express their rich flavors and aromas. Medium-bodied whites, like Chardonnay, are best served chilled but slightly warmer than sparkling wines, usually around 10°C to 13°C (50°F to 55°F). Sweet wines can vary depending on their style, but they are often served chilled as well, typically around 7°C to 12°C (45°F to 54°F), to balance their sweetness with acidity. This serves to enhance the wine's complexity without overwhelming the palate. Thus, sparkling wine stands out as the one that benefits most from a lower serving temperature, making it the correct choice in this scenario.

9. What aromas are typical of red wines made from Pinot Noir?

- A. Green fruits and herbs**
- B. Red fruits and subtle notes of vanilla and clove**
- C. Citrus and floral notes**
- D. Earthy and mushroom notes**

Red wines made from Pinot Noir are renowned for their characteristic aromas of red fruits, which often include cherry, raspberry, and red currant. These vibrant fruit notes are typically accompanied by subtle complexities such as vanilla and clove, which can be derived from the aging process in oak barrels. The interplay of these primary fruit aromas and secondary notes contributes to the overall profile that makes Pinot Noir so distinct and widely appreciated. The presence of red fruits alongside hints of spices like clove and the creaminess of vanilla illustrates the balance and finesse that Pinot Noir can achieve, especially when cultivated in cooler climates. These aromatic characteristics not only highlight the grape's unique expression but also mirror the influences of terroir and vinification practices. While other options include various fruit and aromatic profiles, they do not accurately represent the most typical characteristics of Pinot Noir. For example, green fruits and herbs are more common in varietals such as Sauvignon Blanc. Citrus and floral notes are typically found in white wines, and earthy and mushroom notes, while sometimes present in Pinot Noir, are usually more associated with well-aged bottles or specific terroirs.

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.

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!

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