

WINE & SPIRIT EDUCATION TRUST (WSET) LEVEL 2 AWARD IN WINE PRACTICE EXAM (SAMPLE)

STUDY GUIDE



SAMPLE STUDY GUIDE WITH LIMITED QUESTIONS

**VISIT US ONLINE FOR
THE FULL VERSION STUDY GUIDE**

<https://wsetlevel2awardinwine.examzify.com>



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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. How does sweetness in food affect the perception of dry wines?**
 - A. It makes them taste sweeter and fruitier
 - B. It makes them seem more acidic and bitter
 - C. It makes them taste more drying and bitter
 - D. It makes them seem less sweet and fruity
- 2. What does the term 'premier cru' signify on a wine from Burgundy?**
 - A. A basic table wine
 - B. A high quality vineyard
 - C. A wine for immediate consumption
 - D. A blend from multiple vineyards
- 3. Which regions in Australia are known for producing top quality Pinot Noir?**
 - A. Barossa Valley and Coonawarra
 - B. Yarra Valley and Mornington Peninsula
 - C. Hunter Valley and Margaret River
 - D. Adelaide Hills and Tasmania
- 4. What is the correct sequence of steps in the production of red wine?**
 - A. Fermentation, crushing, pressing, storage, packaging
 - B. Crushing, fermentation, pressing, storage, packaging
 - C. Fermentation, draining, crushing, packaging, pressing
 - D. Crushing, storing, pressing, packaging, fermentation
- 5. What is one major characteristic of Prosecco compared to traditional method sparkling wines?**
 - A. Prosecco has a creamy texture due to aging
 - B. Prosecco is typically lower in alcohol
 - C. Prosecco often has flavors of green apple and floral notes
 - D. Prosecco is always dry
- 6. Which of the following best describes the body of a Mendoza Malbec?**
 - A. Light
 - B. Medium
 - C. Full
 - D. Very full

- 7. Outside of California, which state in the USA is known for producing high quality Pinot Noir?**
- A. New York
 - B. Oregon
 - C. Washington
 - D. Texas
- 8. What type of soil is considered best for growing Cabernet Sauvignon in Bordeaux?**
- A. Clay
 - B. Sand
 - C. Gravel
 - D. Silt
- 9. What is the process called where sunlight, carbon dioxide, and water produce sugars?**
- A. Fermentation
 - B. Distillation
 - C. Photosynthesis
 - D. Aeration
- 10. Which vessels are commonly used for the storage or maturation of wine?**
- A. Glass carboys and plastic containers
 - B. Stainless steel and oak barrels
 - C. Ceramic jars and wooden crates
 - D. Concrete tanks and metal drums

Answers

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

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Explanations

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1. How does sweetness in food affect the perception of dry wines?

- A. It makes them taste sweeter and fruitier
- B. It makes them seem more acidic and bitter
- C. It makes them taste more drying and bitter**
- D. It makes them seem less sweet and fruity

When sweetness in food is present, it can indeed influence the perception of dry wines in a way that may heighten the perception of a wine's drying and bitter components. This effect occurs because the sweetness of the food can contrast sharply with the characteristics of the wine, causing the wine's tannins and acidity to stand out more prominently. In the presence of sweet foods, the lack of sugar in the dry wine can enhance its tannic and acidic qualities, making them appear more pronounced. This is particularly evident in wines that are classified as dry, where the absence of residual sugar becomes more significant when paired with sweeter dishes. The perception of bitterness can also be accentuated, as the sweet flavors in the food can lead to a more pronounced contrast with the wine's intrinsically dry nature. The other possible answers don't accurately capture this complex interplay. For example, while some may point to sweetness making a wine taste sweeter and fruitier, this is more characteristic of off-dry or sweet wines. Similarly, while it is true that sweetness can soften perceptions of acidity and bitterness, it does not generally lead to an experience of increased bitterness or dryness in the context of dry wines.

2. What does the term 'premier cru' signify on a wine from Burgundy?

- A. A basic table wine
- B. A high quality vineyard**
- C. A wine for immediate consumption
- D. A blend from multiple vineyards

The term 'premier cru' signifies a high-quality vineyard in the Burgundy wine classification system. In Burgundy, the hierarchy of vineyard classifications is specifically structured to indicate the quality and prestige associated with different sites. 'Premier cru' refers to those vineyards that are recognized for producing wines of exceptional quality, showing distinctiveness that reflects their specific terroir. This classification indicates that wines from 'premier cru' vineyards are typically held to a higher standard in terms of grape growing and winemaking practices compared to lesser classifications such as 'village' level or 'regional' wines. This results in wines that often have more complexity, depth of flavor, and aging potential, making 'premier cru' a coveted designation for wine enthusiasts and collectors alike. The other options do not accurately represent what 'premier cru' means. For instance, a basic table wine does not carry any classification relating to quality. A wine for immediate consumption does not reflect the nuanced potential of 'premier cru' wines, which may benefit from aging, while a blend from multiple vineyards would not apply to 'premier cru' designations, as these wines typically originate from specific, recognized vineyards.

3. Which regions in Australia are known for producing top quality Pinot Noir?

- A. Barossa Valley and Coonawarra
- B. Yarra Valley and Mornington Peninsula**
- C. Hunter Valley and Margaret River
- D. Adelaide Hills and Tasmania

The Yarra Valley and Mornington Peninsula are indeed recognized as regions in Australia that produce top-quality Pinot Noir. The Yarra Valley, located in Victoria, benefits from a cool climate which is conducive to the careful maturation of this delicate grape. This region allows the grape to develop its characteristic flavors, including red fruits, floral notes, and a certain earthiness, which are hallmark traits of high-quality Pinot Noir. Mornington Peninsula, also in Victoria, shares similar climatic conditions, promoting the growth of finely structured wines. The region is known for its proximity to the ocean, helping to moderate temperatures and create a balance between ripeness and acidity in the wines. Both regions have gained a solid reputation for their emphasis on producing cool-climate varietals, with winemakers focusing on Pinot Noir's expressive styles. Other regions mentioned, like Barossa Valley and Coonawarra, are predominantly known for Shiraz and Cabernet Sauvignon, which flourish in their warmer conditions. While Hunter Valley and Margaret River are celebrated for diverse wine styles, they also do not have the same focus or acclaim for Pinot Noir as the Yarra Valley and Mornington Peninsula do. Lastly, while regions like Adelaide Hills and Tasmania do produce credible Pinot Noir, the recognition and quality associated with

4. What is the correct sequence of steps in the production of red wine?

- A. Fermentation, crushing, pressing, storage, packaging
- B. Crushing, fermentation, pressing, storage, packaging**
- C. Fermentation, draining, crushing, packaging, pressing
- D. Crushing, storing, pressing, packaging, fermentation

The correct sequence of steps in the production of red wine begins with crushing the grapes, which is essential to break the skins and release the juice for fermentation. After crushing, fermentation occurs, during which the natural or added yeast converts sugars in the grape juice into alcohol, creating the primary characteristics of the wine. Following fermentation, the next step is pressing, where the fermented mixture is separated into liquid wine and solid grape components, such as skins and seeds. This is a crucial step as it allows for the extraction of flavors, colors, and tannins from the grape skins. Once pressing is complete, the wine is stored to allow for aging, where it can develop its flavors and aromas before being filtered and packaged for sale. This sequence reflects the standard practices in red wine production, ensuring that each step builds on the previous one to produce wine with desirable characteristics.

5. What is one major characteristic of Prosecco compared to traditional method sparkling wines?

- A. Prosecco has a creamy texture due to aging
- B. Prosecco is typically lower in alcohol
- C. Prosecco often has flavors of green apple and floral notes**
- D. Prosecco is always dry

One major characteristic of Prosecco is its prominent flavors of green apple and floral notes. Prosecco is primarily made from the Glera grape, which contributes to these distinctive flavor profiles. The winemaking process for Prosecco, particularly the Charmat method, emphasizes fresh and fruity characteristics. This method involves fermenting the wine in large tanks rather than in individual bottles, allowing more control over the fermentation process and resulting in vibrant, aromatic, and fruit-forward wines. While there may be some Prosecco that is drier or sweeter, the typical flavor profile of Prosecco is recognized for its refreshing green apple and floral characteristics, making it easily distinguishable from traditional method sparkling wines, which may often gravitate towards more complex, yeasty, or nutty flavors from extended aging on the lees.

6. Which of the following best describes the body of a Mendoza Malbec?

- A. Light
- B. Medium
- C. Full**
- D. Very full

The body of a Mendoza Malbec is best described as full. This characteristic arises from several factors inherent to the variety as well as the region in which it is grown. Mendoza, located in Argentina, provides ideal growing conditions with high altitudes, significant sunlight, and well-drained, sandy soils which contribute to the development of ripe, concentrated flavors within the grapes. Malbec grapes typically have a thick skin, which contributes to a wealth of tannins and a deeper color. This combination leads to a wine that exhibits a rich and robust mouthfeel, characterized by velvety textures and layers of dark fruit flavors such as blackberry and plum, along with potential notes of spice, chocolate, or leather. Additionally, Mendoza Malbec often undergoes oak aging, which enhances its body and adds complexity with additional flavors such as vanilla or toast, further solidifying its full-bodied profile. All these elements coalesce to give Mendoza Malbec its distinctive and full-bodied nature, making C the best description among the available choices.

7. Outside of California, which state in the USA is known for producing high quality Pinot Noir?

- A. New York
- B. Oregon**
- C. Washington
- D. Texas

Oregon is renowned for producing high-quality Pinot Noir, particularly in the Willamette Valley region. The climate and terroir in this part of Oregon are particularly suited for growing Pinot Noir grapes. The region benefits from a cool climate with adequate rainfall and well-drained soils, which help to enhance the delicate flavors and aromas characteristic of this varietal. Oregon's approach to winemaking also emphasizes subtlety and finesse, helping to create elegant Pinots that reflect the terroir. While other states, such as New York and Washington, produce Pinot Noir as well, they typically do not have the same level of recognition or consistency in producing high-quality examples of this grape. New York is better known for its production of Riesling and other cool-climate varieties; Washington, while it has a burgeoning wine industry, is more famous for its Cabernet Sauvignon and Merlot. Texas, on the other hand, has a growing wine scene but is not particularly noted for Pinot Noir production. Thus, Oregon stands out as the leader in high-quality Pinot Noir outside of California.

8. What type of soil is considered best for growing Cabernet Sauvignon in Bordeaux?

- A. Clay
- B. Sand
- C. Gravel**
- D. Silt

The best type of soil for growing Cabernet Sauvignon in Bordeaux is gravel. This is because gravel soils provide excellent drainage, which is crucial for Cabernet Sauvignon, a variety that thrives in well-drained conditions. The stones in gravel also absorb heat from the sun during the day and radiate it back at night, helping to create a warmer microclimate ideal for ripening the grapes. Additionally, gravel soils are generally low in nutrients, which stresses the vines slightly and can lead to higher quality grapes with more concentrated flavors. Other soil types, while they have their own benefits for different grape varieties, do not provide the same advantageous conditions for Cabernet Sauvignon. Clay, for example, retains water, which can lead to overly vigorous growth and reduced grape quality. Sand offers good drainage but lacks the ability to retain heat, which is essential for Mediterranean grape varieties like Cabernet Sauvignon. Silt, while it holds nutrients and moisture well, can cause waterlogging and is not as conducive to the specific requirements of this grape variety. Thus, gravel stands out as the ideal choice for cultivating high-quality Cabernet Sauvignon in the Bordeaux region.

9. What is the process called where sunlight, carbon dioxide, and water produce sugars?

- A. Fermentation
- B. Distillation
- C. Photosynthesis**
- D. Aeration

The process where sunlight, carbon dioxide, and water produce sugars is known as photosynthesis. During photosynthesis, plants utilize chlorophyll to capture sunlight, which then drives the conversion of carbon dioxide from the air and water absorbed from the soil into glucose, a type of sugar, and oxygen. This process is essential for plant growth and energy production, as the sugars created are used for respiration and as building blocks for other vital compounds within the plant. The other processes mentioned do not describe this function. Fermentation involves the conversion of sugars into alcohol and carbon dioxide by yeast, primarily used in winemaking and brewing. Distillation is for separating components based on different boiling points, often used in producing spirits. Aeration refers to the introduction of air into a liquid, often to enhance flavor or reduce unwanted characteristics, but it does not relate to the production of sugars. Thus, photosynthesis is the accurate term for the described process.

10. Which vessels are commonly used for the storage or maturation of wine?

- A. Glass carboys and plastic containers
- B. Stainless steel and oak barrels**
- C. Ceramic jars and wooden crates
- D. Concrete tanks and metal drums

The selection of stainless steel and oak barrels as common vessels for the storage or maturation of wine is well-founded due to the unique characteristics and benefits these materials offer. Stainless steel is widely used for fermentation and storage of white wines and some reds because it is inert, meaning it does not react with the wine. This material preserves the fresh, fruity flavors and aromas, allowing winemakers to retain the integrity of the wine's varietal characteristics. Furthermore, stainless steel vessels are easier to clean and maintain, making them a popular choice for many wineries. On the other hand, oak barrels play a crucial role in the maturation process of certain wines, especially those with a desire for complexity and depth, such as many red wines and some full-bodied whites like Chardonnay. Oak contributes beneficial compounds to the wine, such as tannins and vanillin, which can impart flavors of vanilla, spice, and toast. The micro-oxygenation that occurs through the porous nature of the wood also helps soften tannins and promote a more integrated flavor profile. Combining these two types of vessels allows winemakers to utilize the advantages of both: the stainless steel for its clean, fresh preservation of flavors and oak for its complex contributions and texture enhancements in wine. In contrast,

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.

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

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