WSET DIPLOMA D1 PRACTICE EXAM (SAMPLE)

STUDY GUIDE

SAMPLE STUDY GUIDE WITH LIMITED QUESTIONS

VISIT US ONLINE FOR THE FULL VERSION STUDY GUIDE

https://wsetdiplomad1.examzify.com

Table of Contents

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

1. Which wines are typically produced with minimal or zero skin contact?

A. Aged red wines

B. Delicate, fruity whites

C. Fortified wines

D. Dessert wines

2. What happens if calcium is deficient in vines?

A. Poor fruit set.

B. Increased berry sweetness.

C. Taller vines.

D. Earlier ripening.

3. Which of the following is a disadvantage of using herbicides?

A. They are cheap and effective

B. They can cause poisoning and disrupt ecosystems

C. They are not allowed in organic viticulture

D. They have no effect on weed resistance

4. Fanleaf virus is spread by which means?

A. Grafted vines following phylloxera and the inadvertent use of infected plant material; also spread by dagger nematodes

B. Spread by wind-blown spores

C. Spread by aphids

D. Spread by irrigation water

5. Rootstock in vineyard planting decisions is chosen based on which factors?

A. Rootstock is a grape variety

B. Rootstock is a soil type

C. Rootstock is chosen based on climate zone

D. Rootstock is selected based on pests, water, pH, and vigour

6. Which statement best defines coulure in grape development?

A. A condition of the grape bunch in which fruit set has failed for a high proportion of flowers due to unsuccessful ovule fertilisation.

B. A condition of seedless grapes.

C. A weather phenomenon causing irregular berry size.

D. A disease affecting vines.

7. What is the ideal temperature range for fruit set?

A. 18-24C

B. 26-32C

C. 34-38C

D. 40-45C

8. Which fining agent is vegan-friendly due to being vegetable protein products?

A. Egg White

B. Gelatin

C. PVPP

D. Vegetable Protein Products

9. Which is a disadvantage of machine harvesting?

A. Not suitable for vineyards on steep slopes or with limited access

B. Always yields perfect results

C. Lowers labor costs in all cases

D. Is gentler on fruit than hand harvesting

10. What is green harvesting?

A. Harvesting mature grapes only

B. Selective pruning during winter

C. Removal of first crop in spring

D. Removal of second crop during summer

Answers

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

Explanations

1. Which wines are typically produced with minimal or zero skin contact?

A. Aged red wines

B. Delicate, fruity whites

C. Fortified wines

D. Dessert wines

Skin contact time shapes how a wine tastes and looks. White wines are usually pressed off the skins quickly so the juice stays pale and fresh. Delicate, fruity whites are made with minimal skin contact to preserve bright acidity and pure fruit flavors; longer contact would darken the wine and add bitterness or tannins, changing the style. Red wines rely on extended skin contact to extract color and tannins, so they aren't produced with minimal skin contact. Fortified and dessert wines involve other parts of the process, not the hallmark of minimal skin contact. So, delicate, fruity whites are typically produced with minimal or zero skin contact.

2. What happens if calcium is deficient in vines?

A. Poor fruit set.

B. Increased berry sweetness.

C. Taller vines.

D. Earlier ripening.

Calcium supports cell wall strength and is crucial for pollen tube growth during grape flowering. When calcium is deficient, pollen tubes often fail to grow properly, so fertilization is inefficient and many flowers do not develop into berries. That drop in fertilized flowers is what we call poor fruit set, which is the direct consequence of insufficient calcium. Other outcomes listed aren't driven by calcium deficiency. Ca does not make vines taller, nor does it cause berries to ripen earlier, and berry sweetness is governed mainly by ripening conditions and sugar accumulation rather than calcium status.

3. Which of the following is a disadvantage of using herbicides?

A. They are cheap and effective

B. They can cause poisoning and disrupt ecosystems

C. They are not allowed in organic viticulture

D. They have no effect on weed resistance

The main idea here is that herbicides carry health and environmental risks that count as disadvantages. When used in vineyards, they can be toxic to farm workers or nearby people if not applied carefully, and they may contaminate soil and water or harm non-target organisms, which can ripple through the entire vineyard ecosystem. These kinds of impacts are the core reason why using herbicides is viewed as a disadvantage. In addition, herbicides can drive the development of herbicide-resistant weeds. As weeds adapt, effectiveness can decline over time, leading to more frequent or higher-dose applications and a cycle that increases risk to people and the environment. Other statements describe advantages or policy or accuracy issues rather than the inherent downsides, so they don't fit as well.

4. Fanleaf virus is spread by which means?

A. Grafted vines following phylloxera and the inadvertent use of infected plant material; also spread by dagger nematodes

B. Spread by wind-blown spores

C. Spread by aphids

D. Spread by irrigation water

Fanleaf virus spreads mainly through vegetative propagation of infected material and by dagger nematodes in the soil. If vines used for grafting or planting are infected, the virus is introduced into new vineyards. In the soil, dagger nematodes feed on grapevine roots and can transmit the virus from an infected plant to healthy ones during their feeding. Wind, water, and aphids are not the typical vectors for this virus, so those routes aren't responsible for its spread.

5. Rootstock in vineyard planting decisions is chosen based on which factors?

A. Rootstock is a grape variety

B. Rootstock is a soil type

C. Rootstock is chosen based on climate zone

D. Rootstock is selected based on pests, water, pH, and vigour

Rootstock selection is driven by how the vine's root system will interact with the site's conditions. The rootstock must withstand pests, especially phylloxera, cope with the available water, tolerate the soil's pH and nutrient environment, and influence the vine's vigour. These factors determine root establishment, water and nutrient uptake, and how the canopy will need to be managed. Because these aspects directly shape vine health and production, choosing based on pests, water, pH, and vigour is the most accurate description of the decision criteria. Climate and general soil type can influence broader planning, but the rootstock decision itself hinges on these interacting factors.

6. Which statement best defines coulure in grape development?

A. A condition of the grape bunch in which fruit set has failed for a high proportion of flowers due to unsuccessful ovule fertilisation.

B. A condition of seedless grapes.

C. A weather phenomenon causing irregular berry size.

D. A disease affecting vines.

Coulure describes a problem of fruit set at bloom, where many flowers fail to develop into berries because fertilization of the ovules does not occur. This means that even though flowering happens, the flowers don't progress to fruit, leading to poor or uneven set in the cluster. Weather during flowering can influence it—cool, wet conditions can hinder pollen viability and pollen tube growth—but the term itself refers to the outcome (failure of fertilization and fruit set), not a weather event or a disease. It's not about seedless grapes, a weather phenomenon, or a vine disease.

7. What is the ideal temperature range for fruit set?

A. 18-24C

B. 26-32C

C. 34-38C

D. 40-45C

Temperature during flowering and fruit set strongly influences pollen viability and fertilization. Pollen and pollen-tube growth work best in warm, moderate conditions, roughly in the mid-20s to low-30s Celsius. If it's cooler, fertilization slows and set drops; if it gets too hot, pollen viability and stigma receptivity can decline, leading to poor fruit set. So the range around 26–32°C provides the best balance for successful fruit set, while cooler ranges are less favorable and very hot ranges reduce set.

8. Which fining agent is vegan-friendly due to being vegetable protein products?

A. Egg White

B. Gelatin

C. PVPP

D. Vegetable Protein Products

Vegan-friendly fining agents come from plant-based proteins rather than animal sources. Vegetable Protein Products are exactly that—plant-derived proteins used to clarify wine—so they fit vegan production. Egg white and gelatin come from animals, so they're not vegan. PVPP is a synthetic polymer, not a plant protein, so it doesn't match the idea of vegetable protein products. Therefore, the vegan-friendly option is the plant-protein fining agent.

9. Which is a disadvantage of machine harvesting?

A. Not suitable for vineyards on steep slopes or with limited access

B. Always yields perfect results

C. Lowers labor costs in all cases

D. Is gentler on fruit than hand harvesting

Machine harvesting carries a clear drawback in that it isn't workable in all vineyard situations, especially when the terrain is challenging. These machines are large and heavy and work best on relatively flat, accessible ground with wide, well-maintained rows. On steep slopes, narrow or irregular blocks, or sites with obstacles and limited access, the equipment can't operate safely or effectively, leading to incomplete harvests or damage to vines and fruit. In practice, this means you can't rely on machine harvesting for vineyards with difficult topography or restricted access. Other statements don't fit the reality of harvesting practices. It isn't guaranteed to yield perfect results—mechanical methods can bruise berries, miss ripe fruit, or cause inconsistent picking. It doesn't automatically lower labor costs in all cases because the machines require significant investment, maintenance, and skilled operators. And it isn't gentler on fruit than hand harvesting; delicate handling is typically better achieved by hand.

10. What is green harvesting?

A. Harvesting mature grapes only

B. Selective pruning during winter

C. Removal of first crop in spring

D. Removal of second crop during summer

Green harvesting is thinning the crop while the grapes are still developing in the growing season, to reduce yield and help the remaining fruit ripen more fully. Removing a second crop during summer fits this idea exactly: it involves taking off fruit that would form a later crop so the vine concentrates its energy on the main harvest, improving quality. The other options describe actions—harvesting mature grapes, winter pruning, or removing the first crop in spring—that are not thinning of developing fruit during the growing season and thus not green harvesting.

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://wsetdiplomad1.examzify.com

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