

Advanced Viticulture and Enology

Viticulture & Wine · Practice Test · 20 Questions

1. Which specific botanical feature of a grapevine is responsible for the 'veraison' stage of development?

- A) The hardening of the lignified shoot
- B) The transition of grape berries from growth to ripening
- C) The dormancy period during winter
- D) The emergence of inflorescence clusters

2. What is the primary function of the 'rootstock' in modern commercial viticulture?

- A) To increase the sugar content of the juice
- B) To provide resistance against phylloxera
- C) To improve the aesthetic color of the grape skin
- D) To speed up the fermentation process

3. Which chemical compound is primarily responsible for the 'cork taint' phenomenon in wine?

- A) Acetic acid
- B) 2,4,6-trichloroanisole (TCA)
- C) Sulfur dioxide
- D) Ethyl acetate

4. In winemaking, what is the 'cap' that forms during the fermentation of red wine?

- A) A layer of dead yeast cells at the bottom
- B) A protective film of sulfur dioxide
- C) A layer of grape skins and solids pushed to the surface
- D) The wax seal on the bottle

5. Which viticultural term describes the practice of removing excess leaves to increase sunlight exposure to the fruit?

- A) Canopy management
- B) Chaptalization
- C) Cordon training
- D) Coulure

6. What does the process of 'malolactic fermentation' primarily convert in wine?

- A) Sugar into ethanol
- B) Malic acid into lactic acid
- C) Tannins into anthocyanins
- D) Tartaric acid into glycerol

7. Which of these grape varieties is considered an 'ampelographical' crossing of Pinot Noir and Gouais Blanc?

- A) Cabernet Sauvignon
- B) Chardonnay
- C) Merlot
- D) Syrah

8. What is 'noble rot' (*Botrytis cinerea*) most commonly utilized to produce?

- A) High-alcohol fortified wines
- B) Sparkling wines with high acidity
- C) Sweet, concentrated dessert wines
- D) Dry wines with high tannin content

9. Which element is the main component of 'terroir' that refers specifically to the heat-retaining properties of the soil?

- A) Drainage capability
- B) Soil texture and mineral composition
- C) Diurnal temperature variation
- D) Nutrient leaching

10. What is the technical definition of 'bâtonnage' in white winemaking?

- A) Filtering the wine through charcoal
- B) Stirring the lees back into the wine
- C) Adding sugar before fermentation
- D) Pressing the grapes multiple times

11. Which vine training system is characterized by a horizontal permanent trunk with spurs placed at intervals?

- A) Guyot system
- B) Cordon system
- C) Head training (Bush vines)
- D) Lyre system

12. What is the primary purpose of 'racking' during the wine clarification process?

- A) To increase oxygen exposure
- B) To separate the clear wine from the sediment
- C) To adjust the pH level of the wine
- D) To pasteurize the juice

13. Which of the following acids is naturally found in grapes and increases as the grape matures?

- A) Malic acid
- B) Tartaric acid
- C) Citric acid
- D) None of the above

14. What does the OIV (International Organisation of Vine and Wine) use as the standard unit for measuring vineyard surface area?

- A) Acre
- B) Hectare
- C) Square mile
- D) Perch

15. What is the purpose of 'chaptalization' in regions where grape ripening is difficult?

- A) To reduce total acidity
- B) To increase potential alcohol by adding sugar
- C) To stabilize color using additives
- D) To filter out impurities

16. Which compound, naturally occurring in red grape skins, is often studied for its antioxidant properties?

- A) Resveratrol
- B) Lactic acid
- C) Potassium bitartrate
- D) Acetaldehyde

17. What is 'coulure' in viticulture?

- A) The failure of flowers to develop into berries
- B) The excessive growth of shoots
- C) The infestation of fungal diseases
- D) The process of harvesting at night

18. In the context of sparkling wine production, what is 'dosage'?

- A) The addition of sugar and wine after disgorgement
- B) The cooling of the wine to stop fermentation
- C) The process of removing sediment
- D) The measurement of carbon dioxide levels

19. Which mineral nutrient is essential for chlorophyll production and often added to vineyard soil?

- A) Magnesium
- B) Sodium
- C) Chlorine
- D) Silicon

20. What does a 'refractometer' measure in a vineyard?

- A) Soil pH
- B) Sugar concentration (Brix)
- C) Vine tension
- D) Air humidity