



香港專業品酒師協會(大中華全區)
Hong Kong Sommelier Association
(Greater China) since 1989

The Best Sommelier Greater China 2014

Hong Kong Final

Section 1 (M.C. Questions) (5 marks each) 選擇題

1. Among the Bordeaux varieties, which of the following is the best to grow in cool climate regions?
 - A. Cabernet Sauvignon
 - B. Cabernet Franc
 - C. Merlot
 - D. Malbec
2. In Alsace, when they want to stabilize the wine, particular in preventing tartaric crystals formation, what method normally will be used?
 - A. Kieselgur
 - B. Filter pads
 - C. Cold stabilised
 - D. Malo-lactic
3. AOC Cremant d'Alsace must be made by:
 - A. Charmat method
 - B. Traditional method
 - C. Carbonization method
 - D. Tank method
4. What does Gentil mean in Alsace ?:
 - A. A blend grape production
 - B. A special grape only in Alsace
 - C. A quality trade in Alsace
 - D. An AOC area in Alsace

5. Which of the following is not a grand cru grape in Alsace ? :
- A. Gewurztraminer
 - B. Riesling
 - C. Muscat
 - D. Sylvaner
6. Which of the following level of QmP system in Germany must have noble rot affected.
- A. Auslese
 - B. Spatlese
 - C. Eisweins
 - D. Trockenbeerenauslese
7. What does « Vin de Glaciere » mean which is not allow in Canada:
- A. Chaptalization
 - B. Natural Frozen Grape
 - C. Icebox wine
 - D. Machine picked ice wine
8. When is VQA in Canada officially formed?
- A. July 1995
 - B. September 1988
 - C. April 1990
 - D. June 1885
9. What is Coteaux Champenois?
- A. Semi-dry wine of Champagne
 - B. Still wine from Champagne
 - C. Semi- sweet wine of Champagne
 - D. Extra dry wine of Champagne
10. Which of the following Sake without adding alcohol
- A. Junmai Daiginjo
 - B. Honjozo
 - C. Fatsun
 - D. Ginjo-shu

11. When we are looking for a DRY white wine from Germany, what word that we shall look for on the label?

- A. Lieblich
- B. Ochsle
- C. Trocken
- D. Halbtrocken

12. Which of the following is most informative element on a German wine label?

- A. Quality level naming
- B. Village and vineyard names
- C. Grape variety
- D. A.P. number after official tasting

13. White grape Viura is famous in Rioja, it calls differently when it is in Cava as :

- A. Xarel lo
- B. Parellada
- C. Macabeo
- D. Verdejo

14. In which year that Ticino introduced Merlot as the main grape variety?

- A. 1883
- B. 1900
- C. 1906
- D. 1960

15. Which famous wine is produced by Chasselas in Valais?

- A. Fendant
- B. Dezaley
- C. St.Saphorin
- D. Epesses

16. What is the another name of Egri Bikaver?

- A. Bull's Blood
- B. Cult wine
- C. Sweet wine
- D. Liqueur wine

17. Which of the following is the mostly planted grape variety in Austria?

- A. Zweigelt
- B. Riesling
- C. Gruner Veltliner
- D. Welschriesling

18. When there is a bottle of DAC Weinviertel, what kind of grape must be used ?

- A. Sauvignon
- B. Riesling
- C. Gruner Veltliner
- D. Welschriesling

19. How many sub-regions are there in Niagara Peninsula of Canada ?

- A. 8
- B. 9
- C. 10
- D. 11

20. Which of the following communes are from Cote Chalonnaise ?

- A. Brochon, Premeaux, Givry
- B. Premeaux, Rully, Bouzeron
- C. Mercurey, Pernand, Buxy
- D. Mercurey, Givry, Buxy

Section 2 (Short Answer and Mapping)

1. According to NCCWS, what are those regulations that determine a cool climate wine region. (15 marks)

2. The following second wines are from well known Chateau. Name those chateaux: (15 marks)

Second wine	Chateau
Clos du Marquis	
Le Bonnat	
Alter Ego	
Haut Bages Averour	
La Gravette de Certan	

3. What are those variables in weather that define the variety of grape growing in the cool climate regions. (9 marks)

4. Please state all the important years that created the current Alsace appellations, Alsace, Cremant and Grand Cru. (9 marks)

5. Please fill in the following information of Alsace. (12 marks)

Size: _____ km long and _____ km wide

Total Vineyard Area: _____ hectares (_____ acres)

Annual production: _____ million bottles

Grand Cru Vineyard appellation: _____ appellations

6. Please list any 5 types of soil which create the most complex soil profile in Alsace. (15 marks)

7. Please express the proper name for all these symbols (15 marks)

AB	The original name
Ö	
KMW	
CIVA	
SGN	
VQA	

8. Please briefly describe a Melo-Lactic fermentation, what is happening there. (8 marks)

9. Please name those three Grand Cru vineyards that allow non grand cru grapes in production. (15 marks)

10. Please fill in the other name of the following grapes (15 Marks)

Grauer Burgunder	
Weisser Burgunder	
Spätburgunder	
Schwarzriesling	
Lemberger	

11. Please fill in all maturation requirement of grapes from the German QmP system. (18 marks)

Kabinett – Fully ripened grapes _____ Ö

Spatlese – Late Harvest _____ Ö

Auslese – Selected, very ripe bunches _____ Ö

Beerauslese (BA) – Individually-selected, overripe berries _____ Ö

Trockenbeerauslese (TBA) – Individually-selected which are overripe berries and infected by noble rot _____ Ö

Eiswein – Made from grapes as ripe as BA, but harvested and pressed while frozen _____ Ö

12. What does Liebfraumilch mean to you ? (8 marks)

13. Hochheimer Wine, what it is ? (8 marks)

14. Please list all the wine regions in Switzerland (15 marks)

15. The Austrian Wine Marketing Board was created in 1986. Why and what happened there ? (12 marks)

16. What is a Gemischter Satz? (8 marks)

17. Please list out the main climate zones of Austria for wine production. (12 marks)

18. Please list 3 of the wine regions in British Columbia of Canada. (9 marks)

19. Please list 4 sub-regions in Niagara Peninsula. (12 marks)

20. Food and Wine Pairing (22 points)

Please draw a line to pair following food items with appropriate wines

Food items

Wine

Asparagus	◇	◇	<u>Sauternes</u>
Christmas Pudding	◇	◇	<u>Beaujolais</u>
Consommé	◇	◇	<u>Red Bordeaux</u>
Foie Gras	◇	◇	<u>Sancerre</u>
Fruits de Mers	◇	◇	<u>Sauternes</u>
Goat's Cheese	◇	◇	<u>Pinot Grigio</u>
Oysters	◇	◇	<u>Sauvignon Blanc</u>
Parma Ham Melon	◇	◇	<u>Muscadet</u>
Roast Lamb	◇	◇	<u>Champagne</u>
Roast Pork	◇	◇	<u>Fino Sherry</u>
Roquefort	◇	◇	<u>Liqueur Muscat</u>