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| **Roehampton Club Wine Quiz** | A close up of a logo  Description automatically generated |

1. **What gives red wine its colour?**
2. The pips
3. The skin
4. The grape pulp
5. The whole grape
6. **Which is the correct annual cycle of grape growing?**
7. Flowering and fruit set, early shoot and leaf growth, budburst, berry ripening
8. Berry ripening, early shoot and leaf growth, flowering and fruit set, budburst
9. Budburst early shoot and leaf growth flowering and fruit set, berry ripening
10. **Which of the following is true in terms of climate?**

a) Vines need heat to grow

b) Grapes need heat to ripen

c) Too little water can cause the vines to die

d)All of the above are true

1. **In order to ensure alcoholic fermentation, you need**
2. Yeast
3. Alcohol
4. Water
5. Grapes
6. **Which of the following is correct in the production of white wine?**
7. The juice has long contact time with the skins
8. Fermentation often takes place in stainless steel tanks
9. The development of tannins is important
10. The grapes are often trampled by the feet of the grape pickers
11. **Shiraz and Syrah are the same grape variety?**
12. True
13. False
14. **In which country is Riesling the predominant grape?**
15. Austria
16. Australia
17. USA
18. Germany
19. **In all countries, providing the traditional method is used, sparkling wines can be labelled Champagne**
20. True
21. False
22. **Which wine smells and tastes of blackcurrants?**
23. Merlot
24. Rioja
25. Muscadet
26. Cabernet Sauvignon
27. **Oak in wine is most likely to be indicated by …?**
28. Flavour of green herbs
29. Flavour of pepper
30. Flavour of vanilla
31. Flavour of butter and cream
32. **When tasting wine, tannins are detected by**
33. A sharp tingling feeling on the sides of the tongue
34. A dry mouth and bitter taste at the back of the mouth
35. A warm mouth sensation
36. Sparkling bubbles on the tongue
37. **What is Noble Rot?**
38. An insect that infests and destroys the vines
39. A grey fungus that is essential in the production of certain sweet wines
40. A viral infection that can damage vines
41. Bacteria that spoils wine during fermentation
42. **In Canada they make a sweet white wine from frozen grapes**
43. True
44. False
45. **Why do wine producers store their wine in oak barrels?**
46. To impart complex flavours to the finished wine
47. It’s a cheap and convenient method of storage
48. It’s traditional and attractive to consumers
49. All the above
50. **Chablis, Champagne and White Burgundy are all made from which grape variety?**
51. Sauvignon Blanc
52. Chenin Blanc
53. Grenache
54. Chardonnay
55. **How many grape varieties are permitted in Chateauneuf-du-Papes?**
56. 1
57. 3
58. 6
59. 13
60. **Which grape variety produces a varietal that tastes of plums?**
61. Cabernet Sauvignon
62. Shiraz
63. Merlot
64. Pinotage
65. **Which would be the best match for fish and chips?**
66. A white Burgundy
67. An Australian shiraz
68. An Argentinian Malbec
69. Any of them would be a good match, it doesn’t matter
70. **Umami in food emphasises what in wine?**
71. Body
72. Tannins
73. Fruitiness
74. All the above
75. **Which of the following would be a good match for medium red wine with good acidity and red fruit flavours?**
76. Roast duck
77. Hawaiian Pizza
78. Sticky toffee pudding
79. Steak and Kidney pie
80. **Which of the following is the correct description for Berton Reserve Chardonnay from Australia?**
81. Light straw in colour with silvery hues, the Reserve Chardonnay displays aromas of white rose, almond biscotti and tropical fruit. The palate brings together fresh flavours of loquat, ripe grapefruit and lemon that drift to hints of nutmeg and vanillin on a creamy persistent finish.
82. With ripe stone fruit, creamy freshness, spice and underlying freshness creamy peach, vanilla spice, lemon and mineral notes this would pair well with roast chicken or a Thai green Curry.
83. The first thing you’ll notice about this chardonnay is how it blends those tropical fruit notes with a pronounced minerality. The acidity is high, while still introducing itself in a full-bodied way. Citrus flavours mingle with elements of pineapple and surprisingly refreshing herb notes, all delivered with a mouth-wateringly velvety texture. This wine is ideal with rich fish and white meat, as well as with hardy green vegetable options.

**22.Which of the following is the correct description for Mr Goose Pinot Grigio from Australia?**

a) Mr. Goose Esq brings to you a light crisp Pinot Grigio displaying subtle aromas of apple, pear and citrus. The palate is crisp and refreshing with tingly acidity and flavours of lemon, pear and peach which combine to give the palate good length and intensity. Enjoy as an aperitif or with tossed green salads

b) Mr Goose Esq is light straw in colour. Fresh, citrus and apple flavours. Light in body with subtle mineral notes. A crisp, refreshing finish. Delicious Pinot Grigio!

c) With aromas of melon, citrus and stone fruit, Mr Goose is highly drinkable now and will accompany a broad range of cuisine, particularly spicy Asian dishes.

**23.Which of the following is the correct description for Honest Valley Shiraz from Australia?**

a) Dark red in colour with vibrant purple hues. The aromas are powerful and complex, with a wealth of fruit. The palate is rich and harmonious and displays white pepper, plum and cherry with toasty oak and velvety chocolate with silky tannins that lead to a long and persistent finish.

b) Deep and vibrant with an intense nose of plum, damson and dark chocolate aromas. Lush and layered on the palate, with well-integrated oak and plenty of fine tannins. Drink with beef in all its guises, from steaks to stews.

c)Brilliant cherry red color. Fruit driven with black berries, liquorice and delicate minty notes when agitated. Well balanced, with a nice texture and a long fruity and peppery aftertaste.

**24.Which of the following is the correct description for Marques D’Ulia Rioja Crianza from Spain?**

a) Red cherry colour with ruby hints in the glass. Intense aromas of red matured fruits as well as notes of sweet spice from the oak maturation. Well balanced on the palate, very persistent and elegant finish.

b) A very intense ruby red colour, medium bodied, notes of ripe fruits and black pepper, acidity and alcohol very balanced and a long and soft finish. On the palate very fruity wine, notes of citrus, crisp, mineral dry. Ideally paired with pork, shellfish, vegetarian or cured meat.

c) The wine has a rich ruby colour with a dense core of red cherry, mulberry and blackcurrant flavours. There is also a hint of ripe plum and cacao on the nose, which is backed by dark chocolate notes. The ripe, silky tannins offer smooth drink ability, while the oak and clove notes add complexity.

**25. Which of the following is true about Muscat Rutherglen?**

a) It is only made in Australia

b) It is a fortified wine

c) Old oak barrels are used for aging

d) All of the above.