



NEW ZEALAND

Introductory students should understand the presence of two islands, the southerly latitude of New Zealand, the island Maritime Climate, the primary winegrowing regions and the varietal wines based on its two most globally established grape varieties. Overall, the country's large and small producers of Sauvignon Blanc have gained strong reputation in value and specific style, while small producers of high quality Pinot Noir following Burgundy's model have gained similarly in the premium to super-premium category.

NOTE: THE INFORMATION CONTAINED HEREIN IS A GENERAL SAMPLE OF THE LEVEL AND TYPE OF INFORMATION NECESSARY TO UNDERSTAND NEW ZEALAND AT THE INTRODUCTORY LEVEL OF EXAMINATION. IT IS NOT 100% COMPLETE OR RESOLUTE. CANDIDATES WHO SIMPLY MEMORIZE THESE EXAMPLES WITHOUT RESPECT TO CONTEXT/CAUSE AND EFFECT WILL MISS THE IMPORTANCE OF THEORETICAL INVESTIGATION.

CATEGORY	EXAMPLE
Geography	Southern Hemisphere, North Island and South Island
Regions/Sub Regions	North Island: Auckland, Hawke's Bay South Island: Marlborough, Central Otago
Climate	Maritime (Humidity)
Soil	
Grapes	Sauvignon Blanc, Pinot Noir
Viticulture	
Vinification	Use of Screwcaps, Clean/Modern Winemaking
Aging	
Classification System(s)	
Label Terms or Requirements	
Other Factors or Terminology	Screwcaps
Producers	Presence of Large and Small Producers
Vintages	6 months ahead of Northern Hemisphere in all vintages
Lore / History	
Classic Dishes & Pairings	



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Certified candidates should understand and recognize all major regions, grape varieties and the winery largely credited with putting quality Sauvignon Blanc on the global stage.

Certified candidates must have a thorough enough knowledge of the Introductory material to access the information without multiple choice prompting and/or in a service situation with sales intentions.

NOTE: ALL INFORMATION CONTAINED HEREIN BUILDS UPON PREVIOUS INTRODUCTORY SOMMELIER KNOWLEDGE. IT IS A GENERAL SAMPLE OF THE LEVEL AND TYPE OF INFORMATION NECESSARY TO UNDERSTAND NEW ZEALAND AT THE CERTIFIED LEVEL OF EXAMINATION. IT IS NOT 100% COMPLETE OR RESOLUTE. CANDIDATES WHO SIMPLY MEMORIZE THESE EXAMPLES WITHOUT RESPECT TO CONTEXT/CAUSE AND EFFECT WILL MISS THE IMPORTANCE OF THEORETICAL INVESTIGATION.

CATEGORY	EXAMPLE
Geography	World's most southerly winemaking country (36 to 45 degrees Latitude)
Regions/Sub Regions	North Island: Gisborne, Martinborough
Climate	
Soil	
Grapes	Chardonnay, Cabernet Sauvignon, Merlot
Viticulture	
Vinification	
Aging	
Classification System(s)	
Label Terms or Requirements	
Other Factors or Terminology	
Producers	Cloudy Bay Winery
Vintages	
Lore / History	
Classic Dishes & Pairings	



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The Advanced candidate should be aware of the geographic setting of the New Zealand winegrowing regions and understand the significant physical aspects and climatic gradients within the Maritime to Continental Climate – soils, rivers, mountains, major weather affects – of those regions. Understand the resultant viticulture and vinification practices and their resultant style profiles leaning to lighter body, higher acid, more elegant structure.

Candidates should also be familiar with significant subregions of important winegrowing areas featured on labels and their general grape varieties. Other labeling laws and requirements, largely geographic in nature but created to support the all-important export market, are required. Producers - their specific styles and most noted wines in relation to California, Australia, Chile and the Old World - and recent vintages emerge as key. Knowledge of the history and development of the wine trade in New Zealand and the impact on current winemaking practices like the screwcap closure is vital.

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CATEGORY	EXAMPLE
Geography	Vineyard Aspect in major regions; Southern Alps; Majority of Wine Regions in protected valleys; Location of Waikato/Wairau/Noaruroro Rivers
Regions/Sub Regions	North Island: Northland, Waikato, Bay of Plenty, Napier/Gimblett Gravels (Hawke's Bay), Wellington (Wairarapa) South Island: Nelson, Waipara (Canterbury), Wairau & Awatere (Marlborough)
Climate	Continental Climate of Central Otago, Wind Protection, Rain Shadow Effect, High Rainfall Warmer Climate of Northern regions on North Island
Soil	Gimblett Gravels, Alluvial mountain run-off with sandstone/limestone/schist/clay/chalk
Grapes	Syrah, Pinot Gris, Riesling, Müller-Thurgau, Gewurztraminer
Viticulture	Humidity/Mold/Rot causing Fungal Diseases, Use of Scott Henry/high fruit line trellising, Planting east of mountains
Vinification	Reason NZ turned to screwcaps (recipients of poor quality corks), large distance from major markets
Aging	
Classification System(s)	
Label Terms or Requirements	85% Varietal and Vintage (as of 2007)
Other Factors or Terminology	High average price per bottle, large distance from major markets (changing with Asia's emergence as a market), general lighter bodied versions of International grape varieties
Producers	Ata Rangi, Kumeu River, Felton Road, Kim Crawford, Brancott Estate (Montana), Craggy Range, Matua, Villa Maria
Vintages	Last 5 Years (General Styles Produced/Highly Acclaimed)
Lore / History	James Busby in the 1830's, conservative Alcohol restrictions relaxed/growth/Cloudy Bay/explosion of Sauvignon Blanc in 1990's, Screwcap Initiative in 2002
Classic Dishes & Pairings	



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A Master Sommelier should demonstrate a profound knowledge of the regions, sub-regions, producers, vintages and style profiles. As with all regions, being able to utilize facts to recognize and explain vital issues and their affects on wine quality and style is important.

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CATEGORY	EXAMPLE
Geography	
Regions/Sub Regions	North Island: Matakana, Kumeu, Waiheke Island (Auckland) South Island: Wanaka, Gibbston, Alexandra, Cromwell, Bannockburn (Central Otago)
Climate	
Soil	
Grapes	
Viticulture	Central Otago's hillside exposures, ozone layer hole intensifying sunlight
Vinification	Effect of screwcaps on aging
Aging	
Classification System(s)	
Label Terms or Requirements	
Other Factors or Terminology	
Producers	Spy Valley, Mills Reef, Te Koko, Stonyridge Vineyard, Isabel, Hunter's
Vintages	Last 20 years (General Styles Produced/Highly Acclaimed)
Lore / History	
Classic Dishes & Pairings	Green Lipped/Greenshell Mussels, Manuka Honey, New Zealand Lamb, Seafood