

History of Wine - From Chance to Control

Wine Workshop

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The Birth of Wine - Where It All Began

Natural Fermentation as the Starting Point

- Grapes naturally contain sugar
- Wild yeasts occur naturally
- Fermentation begins spontaneously
- Alcohol is produced as a by-product

Wine as an Accidental Discovery

- No control over fermentation
- No consistent style
- Significant variation from year to year



Origin of Viticulture – The South Caucasus



- 11,000 BC – Domestication of grapevines
- 6,000 BC – Archaeological evidence of winemaking

Origin of Viticulture – The South Caucasus

- The South Caucasus as the core region
- Present-day Georgia as a focal point
- Early domestication of the grapevine
- Repeated, deliberate use of fermentation

Origin of Viticulture – The South Caucasus



Wild grapevines

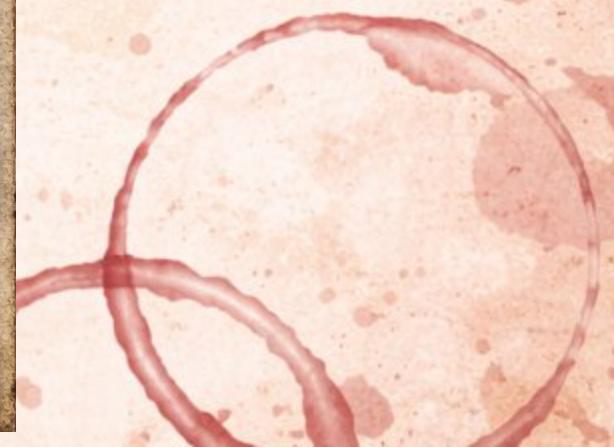


Origin of Viticulture – The South Caucasus

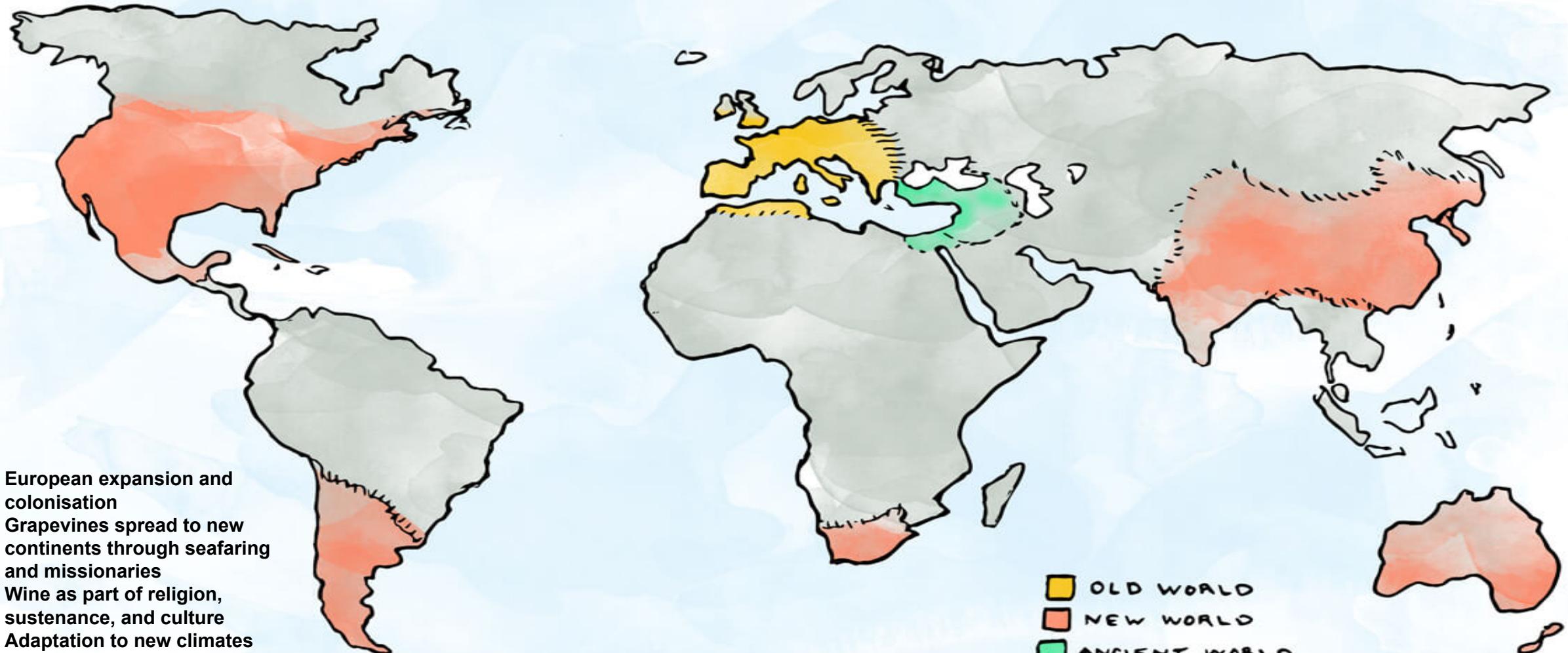


Trellising (vine training)

The Spread of Wine



NEW WORLD - OLD WORLD WINE REGION MAP



- European expansion and colonisation
- Grapevines spread to new continents through seafaring and missionaries
- Wine as part of religion, sustenance, and culture
- Adaptation to new climates and growing conditions
- The emergence of new wine-growing regions outside Europe

The Spread of Wine

- Trade and seafaring
- Egypt, Greece, and Rome
- Expansion across Europe
- Expansion into the New World
- Wine follows culture and power

From Chance to Control



From Chance to Control

- Fermentation becomes understood
- Consistency becomes the goal
- Technique replaces chance
- Style is created deliberately

Why Wine Emerged – and Endured

- Alcohol acts as a preservative
- Fermentation protects against spoilage
- Historically safer than water
- Practical necessity before pleasure

Wine as Cultural Heritage

Ancient Greece



Wine as a symbol of the blood of Christ



Wine as Cultural Heritage

Heidelberg “Great Barrel”

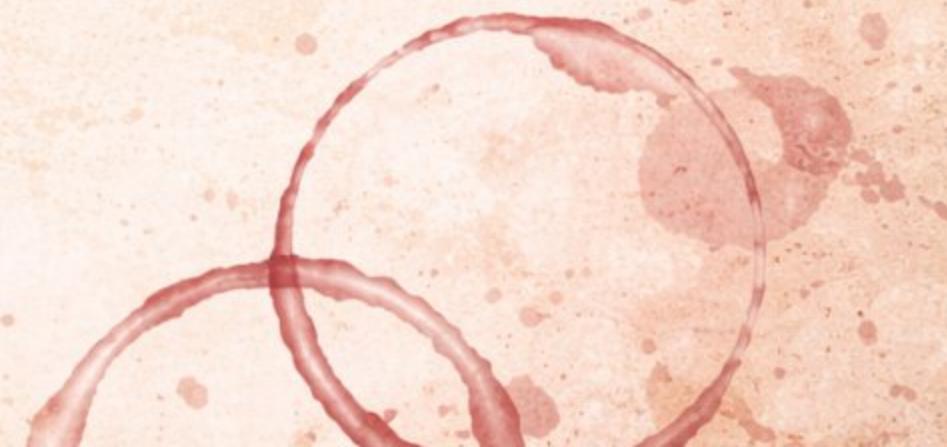


Deidesheim Wine Festival



Wine as Cultural Heritage

- Part of rituals and religion
- A symbol of community
- A social bonding agent
- More than just a beverage



Global Development of Wine

- Industrialisation and mass production (post-1945)
- Overproduction and quality crisis (1960s–1980s)
- Quality renaissance and diversification (1990s–today)

A Bridge to the Present Day



- The same fundamental principles as in the past
- More knowledge, greater control
- Diverse philosophies
- Style is a conscious decision
- The evolution of contemporary philosophies and methods
- A shift away from volume toward quality

The Three Core Messages

1. Wine originated by chance

- ✓ Wine was not a planned product, but the result of the natural fermentation of grape juice.

2. Fermentation is the key process

- ✓ Fermentation transforms grape juice into wine and determines stability, style, and character.

3. Modern winemaking means control

- ✓ Control replaces chance - not nature - and enables deliberate stylistic decisions.