

Wine Containers Through The Ages

Fermentation
Maturation and Transport
Serving

A brief overview

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Fermentation

Almost unchanged until 20th Century

The Romans



The Armenians



2

Fermentation

Almost unchanged until 20th Century

From this



To this



3

Fermentation

But in Recent Decades

And now this



And this



4

Storage and Transportation (Since Biblical Times)



The Wineskin

Has survived through the ages

Preferred method for transportation commercial and personal

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Maturation and Transportation

- Clay Amphorae
 - Dolium (Romans)
 - Pithoi (Greeks)

(2nd Century BC)
- Narrow for burial
- Point for anchoring
- Cemented to ships for transport
- Horizontal or vertical for storage
- Sealed with wax, resin or pitch and cloth
- Could store horizontally as well



A well stocked cellar
Pompei
(Not good for earthquakes)

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Maturation and Transportation

- Wooden Casks (Gauls - Plinio)
- (1st Century BC)
- Quickly overtook clay for transport (less breakage)
- But:
 - Not watertight, evaporation and oxidation
 - Need to drink young before wine spoiled
- Took some time to discover taping to keep them full

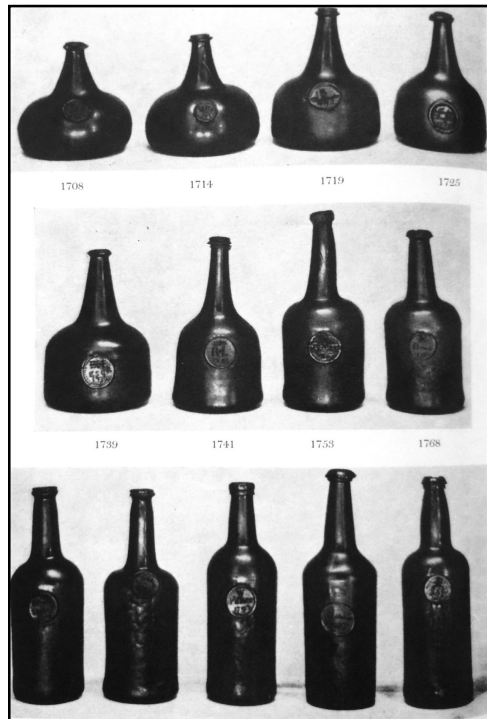


7



Now Days
(My personal
wine order)

8



The Bottle

- 15th to 17th Century
 - Barrel to cup
 - Corks not well fitted
 - Odd shapes (no laying)
 - Not standard size

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The Cork, the Corkscrew and the Cylindrical Bottle

Came together in the 17th century

- Horizontal storage for aging (wet cork – Henry Purefoy)
- Cellaring
- Vintage wines

In the 20th century

- Screw Caps
- Glass stoppers



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Cellaring then and Now

From this



To this (NOT My Cellar)



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Serving

Then



Now



12

Is this the Future?
Canned
Boxed
Plastic Bottles

(I hope not while I am
alive)



**Many Thanks
Salud!!!**