

Wine Encyclopedia

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American wine



A bottle of wine that carries an American designation, rather than a U.S. state, U.S. county, or AVA designation of origin.

American wine has been produced for over 300 years. Today, wine production is performed in all fifty states, with California leading the way in wine production followed by Washington State, Oregon and New York. The United States is the fourth largest wine producing country in the world after France, Italy, and Spain. The production in the US State of California alone is more than double of the production of the entire country of Australia.

The North American continent is home to several native species of grape, including *Vitis labrusca*, *Vitis riparia*, *Vitis rotundifolia*, *Vitis vulpina*, and *Vitis amurensis*, but it was the introduction of the European *Vitis vinifera* by European settlers that led to the growth of the wine making industry. With more than 1,100,000 acres (4,500 km²) under vine, the US is the fifth most planted country in the world after France, Italy, Spain and Turkey.

History

History of American wine

The first Europeans to explore North America called it Vinland because of the profusion of grape vines they found. The earliest wine made in what is now the United States was from the Scuppernong grapes by French Huguenot settlers at a settlement near Jacksonville, Florida between 1562 – 1564. In the early American colonies of Virginia and the Carolinas, wine making was an official goal laid out in their founding charters. However, settlers would later discover that the wine made from the various native grapes had flavors which were unfamiliar and which they did not like. This led to repeated efforts to grow familiar *Vitis vinifera* varieties beginning with the Virginia Company exporting of French *vinifera* vines with French vignerons to Virginia in 1619. These early plantings were met with failure as native pest and vine disease ravaged the vineyards. In 1683, William Penn planted a vineyard of French *vinifera* in Pennsylvania that may have interbred with a native *Vitis labrusca* vine to create the hybrid grape Alexander. One of the first commercial wineries in the US was founded in Indiana in 1806 with production of wine made from the Alexander grape. Today French-American hybrid grapes are the staples of wine production on the East Coast of the United States.

In California, the first vineyard and winery was established by the Franciscan missionary Junípero Serra near San Diego in 1769. Later missionaries would carry the vines

northward, with Sonoma's first vineyard being planted around 1805. California has two native grape varieties, but they make very poor quality wine. Therefore, the missionaries used the Mission grape, which is called *criolla* or "colonialized European" in South America. Although a *Vitis vinifera* variety, it is a grape of "very modest" quality. Jean-Louis Vignes was one of the early settlers to use higher quality *vinifera* in his vineyard near Los Angeles.

The first commercially successful winery in the US was founded in Cincinnati, Ohio in the mid-1830s by Nicholas Longworth, who made a sparkling wine from Catawba grapes. In the 1860s, vineyards in the Ohio River Valley were attacked by Black rot. This prompted several winemakers to move north to the Finger Lakes region of New York. During this time, the Missouri wine industry, centered around the German colony in Hermann, Missouri, took off and was soon second to California in wine production. In the late 19th century, the phylloxera epidemic in the West and Pierce's disease in the East ravaged the growing American wine industry.

Prohibition in the United States began when the state of Maine became the first state to go completely dry in 1846; it culminated in the passing of the Eighteenth Amendment to the United States Constitution in 1920 which forbade the manufacturing, sale and transport of alcohol. Exceptions were made for sacramental wine used for religious purposes and some wineries were able to maintain their facilities under those auspices. Others resorted to bootlegging. Home winemaking also became common, allowed through exemptions for sacramental wines and production for home use.

Following the repeal of Prohibition, American wine making reemerged in very poor condition. Many talented winemakers had died, vineyards had been neglected or replanted with table grapes, and Prohibition had changed Americans' taste in wines. Consumers now demanded cheap "jug wine" (so-called dago red) and sweet, fortified (high alcohol) wine. Before Prohibition dry table wines outsold sweet wines by three to one, but after the ratio was more than reversed. In 1935, 81% of California's production was sweet wines.

Leading the way to new methods was research conducted at the University of California, Davis and some of the state universities in New York. Faculty at the universities published reports on which varieties of grapes grew best in which regions, held seminars on winemaking techniques, consulted with grape growers and winemakers, offered academic degrees in viticulture, and promoted the production of quality wines. In the 1970s and 1980s, success by Californian winemakers help to secure foreign investment dollars from other winemaking regions, most notably the Champenois. Changing taste in the American palate has also helped to foster this growth, with 668 million gallons of wine being consumed in the US in 2004. Today the American wine industry faces the growing challenges of expanding international exports and dealing with domestic regulations on interstate sales and shipment of wine.

Wine regions

There are nearly 3,000 commercial vineyards in the United States with at least one winery in all 50 states.

- West Coast-The majority of American wine production occurs in the states of California, Washington and Oregon.
- Rocky Mountain Region- Notably Idaho and Colorado
- Southwestern United States-Notably Texas and New Mexico
- Midwestern United States-Notably Missouri, Illinois and Minnesota
- Great Lakes region- Notably Michigan, northern New York and Ohio
- East Coast of the United States - Notably New Jersey, New York State, Pennsylvania, Virginia, and North Carolina

Appellation system

The early American appellation system was based on the political boundaries of states and counties. In September 1978 the Bureau of Alcohol, Tobacco and Firearms (now Alcohol and Tobacco Tax and Trade Bureau) developed regulations to establish American Viticultural Areas (AVA) based on distinct climate and geographical features. In June 1980, the Augusta AVA in Missouri was established as the first American Viticultural Area under the new appellation system. For the sake of wine labeling purposes, all the states and county appellations were grandfathered in as appellations. There were 187 distinct AVAs designated under US law as of April 2007.

Appellation labeling laws

In order to have an AVA appear on a wine label, at least 85% of the grapes used to produce the wine must be grown in the AVA.

With the larger state and county appellations the laws vary depending on the area. For a County Appellation, 75% of the grapes used must be from that county. If grapes are from two or three contiguous counties, a label can have a multi-county designation so long as the percentages used from each county are clearly on the label. For the majority of US States the State Appellation requires 75% of the grapes in the wine to be grown in the state. Texas requires 85% and California requires 100%. If grapes are from two to three contiguous states a wine can be made under a multi-state designations following the same requirements as the multi-county appellation.

American wine or United States is a rarely used appellation that classifies a wine made from anywhere in the United States, including Puerto Rico and Washington, D.C.. Wines with this designation are similar to the French wine *vin de table* and can not include a vintage year. By law this is the only appellation allowed for bulk wines exported to other countries.

Semi-Generic wines

Current US laws allow American made wines to be labeled as "American Burgundy" or "California Champagne", even though these names are protected in Europe. US laws only restrict usage to include the qualifying area of origin to go with these semi-generic names. Other semi-generic names in the US include Claret, Chablis, Chianti, Madeira, Malaga, Marsala, Moselle, Port, Rhine wine, Sauternes (commonly spelled on US wine labels as *Sauterne* or *Haut Sauterne*), Sherry and Tokay. European Union officials have been working with their US counterparts through World Trade Organization negotiations to eliminate the use of these semi-generic names.

Other US labeling laws

In the US, at least 95% of grapes must be from a particular vintage for that year to appear on the label. Prior to the early 1970s, all grapes had to be from the vintage year. All labels must list the alcohol content based on percentage by volume. For bottles labeled by varietal at least 75% of the grape must be of the varietal. In Oregon, the requirement is 90%. American wine labels are also required to list if they contain sulfites and carry the Surgeon General's warning about alcohol consumption.

Three-tier distribution

Following the repeal of Prohibition, the federal government allowed each state to regulate the production and sale of alcohol in their own state. For the majority of states this led to the development of a three-tier distribution system between the producer, wholesaler and consumer. Depending on the state there are some exceptions, with wineries allowed to sell directly to consumers on site at the winery.

Some states allow interstate sales through e-commerce. In the 2005 case of *Granholm v. Heald*, the Supreme Court of the United States struck down state laws banning interstate shipments but allowing in-state sales. The outcome of the Supreme Court decision was that states could decide to allow out of state wine sales along with in state sales or ban both altogether.

Largest Producers

As of 2005 The largest producers of American wine.

1. E & J Gallo Winery - Accounts for more than a quarter of all US wine sales and is the second largest producer in the world.
2. Constellation Brands - With foreign wine holdings Constellation is the largest producer in the world and includes Robert Mondavi Winery and Columbia Winery in its portfolio
3. The Wine Group - San Francisco-based business which owns the Franzia box wine label, Concannon Vineyard and Mogen David kosher wine.

4. Bronco Wine Company - Owners of the Charles Shaw wine "Two Buck Chuck" line which accounts for nearly 5 million of Bronco's annual average 9 million cases per year.
5. Diageo - UK based company with American holdings in Sterling Vineyards, Beaulieu Vineyard and Chalone Vineyard
6. Brown-Forman Corporation - Owners of the Korbel Champagne Cellars brand
7. Beringer Blass - Australian based wine division of Foster's Group and owner of the Beringer wine and Stags' Leap Winery brands
8. Jackson Wine Estates - Owners of the Kendall-Jackson brand

Argentine wine



Vineyards in Agrelo, Mendoza.

Argentine wine, as with some aspects of Argentine cuisine, has its roots in Spain. During the Spanish colonization of the Americas, Juan Cedrón (or Cidrón) brought the first vine cuttings to Santiago del Estero in 1557, and the cultivation of the grape and wine production stretched first to neighbouring regions, and then to other parts of the country.

Argentine winemakers have traditionally been more interested in quantity than quality and the country consumes 90% of the wine it produces (45 litres a year per capita according to 2006 figures). However, the desire to increase exports fueled significant advances in quality. Argentine wines started being exported during the 1990s, and are currently growing in popularity. The devaluation of the Argentine peso in 2002, following the economic collapse, further fueled the industry as production costs decreased and tourism significantly increased, giving way to a whole new concept of wine tourism in Argentina. The past years have seen the birth of numerous tourist-friendly wineries with free tours and tastings. Some wineries even provide accommodations (such as is the case of Salentein or Tapiz) for tourists interested in staying in boutique hotels specifically oriented towards wine-tourism. The Mendoza Province is now one of Argentina's top tourist destinations and the one which has grown the most in the past years.

Argentina is the largest wine producer in South America and the 5th largest in the world, with over 1,200 million liters (2003), and the 13th largest exporter in the world (431 million USD in 2005). Argentina probably produces the best Malbec. Ironically, in the 1980s, Argentina almost gave up on the grape through government vine pull schemes.

Due to the high altitude and low humidity of the main wine producing regions, Argentine vineyards rarely face the problems of insects, fungi, moulds and other diseases that affect grapes in other countries. This permits cultivating with little or no pesticides, allowing even organic wines to be easily produced.



Tapiz Winery, located in Mendoza

Regions

The most important wine regions of the country are located in the provinces of Mendoza and San Juan (Cuyo region), and La Rioja. Salta, Catamarca and Río Negro are also wine producing regions. The Mendoza Province produces more than 60% of the Argentine wine and is the source of an even higher percentage of the total exports (84% by value during the first trimester of 2006).

Mendoza - Valle Central, Mendoza area, Valle de Uco, San Rafael area

San Juan - Valle de Tulum, Valle de Ullum

Salta - Valles Calchaqués

La Rioja - Valle de Famatina

Catamarca - Valle de Tinogasta

Río Negro (Alto Valle)

Jujuy - San Salvador de Jujuy (the northernmost wine producing province, which has produced wines at some of the highest recorded altitudes)

Neuquén - San Patricio del Chañar (developing wine region in the north of the Patagonian province)

Córdoba - Caroya.

Grapes

There are many different varieties of grapes cultivated in Argentina, reflecting her many immigrant groups. The French brought Auxerrois, which became known as Malbec, which makes most of Argentina's best known wines. The Italians brought vines that they called Bonarda, although Argentine Bonarda appears to be the Corbeau of Savoie, also known as Charbono in California, which may be related to Dolcetto. It has nothing in common with the light fruity wines made from Bonarda Piemontese in Piedmont.

Torrontés is another typically Argentine grape and is mostly found in the provinces of La Rioja, San Juan, and Salta. It is a member of the Malvasia group that makes aromatic white wines. It has recently been grown in Spain. Cabernet Sauvignon, Syrah, Chardonnay and other international favourites are becoming more widely planted, but some varieties are cultivated characteristically in certain areas.

Red

Malbec - Mendoza (20,000 hectares)

Bonarda

Cabernet Sauvignon

Sangiovese - Mendoza

Syrah - San Juan

Tempranillo - Mendoza

Merlot - Río Negro

Pinot Noir - Río Negro

White

Chardonnay - Mendoza

Torrontés - Salta, La Rioja, Mendoza and San Juan

Sauvignon Blanc

Riesling - San Juan and La Rioja

Chenin Blanc - Mendoza

Viognier - Mendoza and San Juan

Sémillon - Mendoza and Río Negro

Australian wine

The **Australian wine** industry is the fourth-largest exporter in the world, exporting over 400 million litres a year to a large international export market that includes "old world" wine-producing countries such as France, Italy and Spain. There is also a significant domestic market for Australian wines, with Australians consuming over 400 million litres of wine per year. The wine industry is a significant contributor to the Australian economy through production, employment, export and tourism.



A vineyard in the Hunter Valley.

History

Vine cuttings from the Cape of Good Hope were brought to the penal colony of New South Wales by Governor Phillip on the First Fleet (1788). An attempt at wine making from these first vines failed, but with perseverance, other settlers managed to successfully cultivate vines for winemaking, and Australian made wine was available for sale domestically by the 1820s. In 1822 Gregory Blaxland became the first person to export Australian wine, and was the first winemaker to win an overseas award. In 1830 vineyards were established in the Hunter Valley. In 1833 James Bushby returned from France and Spain with a serious selection of grape varieties including most classic French grapes and a good selection of grapes for fortified wine production. Wine from the Adelaide Hills was sent to Queen Victoria in 1844, but there is no evidence that she placed an order as a result. The production and quality of Australian wine was much improved by the arrival of free settlers from various parts of Europe, who used their skills and knowledge to establish some of Australia's premier wine regions. For example, emigrants from Prussia in the mid 1850s were important in establishing South Australia's Barossa Valley as a winemaking region.

Early Australian winemakers faced many difficulties, particularly due to the unfamiliar Australian climate. However they eventually achieved considerable success. "At the 1873 Vienna Exhibition the French judges, tasting blind, praised some wines from Victoria, but withdrew in protest when the provenance of the wine was revealed, on the grounds that wines of that quality must clearly be French." Australian wines continued to win high honors in French competitions. A Victorian Syrah (also called Shiraz) competing in the 1878 Paris Exhibition was likened to Château Margaux and "its taste completed its trinity of perfection." One Australian wine won a gold medal "first class" at the 1882 Bordeaux International Exhibition and another won a gold medal "against the world" at the 1889 Paris International Exhibition. That was all before the destructive effects on the industry of the phylloxera epidemic.

In the decades following the devastation caused by phylloxera until the late 1970s, Australian wine production consisted largely, but not exclusively, of sweet and fortified wines. Since then, Australia has rapidly become a world leader in both the quantity and quality of wines it produces. For example, Australian wine exports to the US rose from 578,000 cases in 1990 to 20,000,000 cases in 2004 and in 2000 it exported more wine than France to the UK for the first time in history.

The industry has also suffered hard times in the last 20 years. In the late 1980s, governments sponsored growers to pull out their vines to overcome a glut of winegrapes. Low grape prices in 2005 and 2006 have led to calls for another sponsored vine pull. Cleanskin wines were introduced into Australia during the early 2000's as a means to combat oversupply and poor sales. Consumption of wine in Australia has greatly increased since the introduction of cleanskins and many cleanskin varieties are now sold as cheaply as many beers.

In recent years organic and biodynamic wines have been increasing in popularity, following a worldwide trend. In 2004 Australia hosted the First International Biodynamic Wine Forum which brought together biodynamic wine producers from around the globe. Despite the overproduction of grapes many organic and biodynamic growers have enjoyed continuing demand thanks to the premium prices winemakers can charge for their organic and biodynamic products, particularly in the European market.

Grape varieties

Major grape varieties are Shiraz, Cabernet Sauvignon, Chardonnay, Sauvignon Blanc, Sémillon, and Riesling. The country has no native grapes, and *Vitis vinifera* varieties were introduced from Europe and South Africa in the late 18th and early 19th centuries. Some varieties have been bred by Australian viticulturalists, for example Cienna and Tarrango.

Although Syrah was originally called Shiraz in Australia and Syrah elsewhere, its dramatic commercial success has led many Syrah producers around the world to label their wine "Shiraz".

About 130 different grape varieties are used by commercial winemakers in Australia. Over recent years many winemakers have begun exploring so called "alternative varieties" other than those listed above. Many varieties from France, Italy and Spain for example Petit Verdot, Pinot Grigio, Sangiovese, Tempranillo and Viognier are becoming more common. Wines from many other varieties are being produced.

Australian winemaking results have been impressive and it has established benchmarks for a number of varieties, such as Chardonnay and Shiraz. Moreover, Australians have innovated in canopy management and other viticultural techniques and in wine-making, and they have a general attitude toward their work that sets them apart from producers in Europe. Australian wine-makers travel the wine world as highly skilled seasonal workers, relocating to the northern hemisphere during the off-season at home." They are an important resource in the globalization of wine and wine critic Matt Kramer notes that "the most powerful influence in wine today" comes from Australia (Kramer).

Major labels



Grapevines at Russet Ridge Winery near Naracoorte in the Wrattonbully region

Australia's most famous wine is Penfolds Grange. The great 1955 vintage was submitted to competitions beginning in 1962 and over the years has won more than 50 gold medals. The vintage of 1971 won first prize in Syrah/Shiraz at the Wine Olympics in Paris. The 1990 vintage was named 'Red Wine of the Year' by the *Wine Spectator* magazine in 1995, which later rated the 1998 vintage 99 points out of a possible 100. Wine critic Hugh Johnson has called Grange the only First Growth of the Southern Hemisphere. The influential wine critic Robert M. Parker, Jr., who is well known for his love of Bordeaux wines, has written that Grange "has replaced Bordeaux's Pétrus as the worlds most exotic and concentrated wine".

Other red wines to garner international attention include Henschke Hill of Grace, Clarendon Hills Astralis, D'Arenberg Dead Arm, Torbreck Run Rig and other high-end Penfolds wines such as St Henri shiraz.

Australia has almost 2000 wine producers, most of whom are small winery operations. However, the market is dominated by a small number of major wine companies. After several phases of consolidation, the largest Australian wine company by sales of branded wine was Foster's Group in 2001-2003 and then in 2004 and 2005, Hardy Wine Company. Hardys, part of the world's biggest wine company Constellation Brands, had the largest vineyard area and the largest winegrape intake in the years 2001 - 2005. A list of the major wine companies in Australia and their associated wineries can be found below.

Foster's Wine Estates
Wolf Blass
Wynns
Penfolds
Rosemount
Lindemans
Constellation Brands
Hardy Wine Company
Houghton Wine Company
Pernod Ricard Pacific
Orlando Wines
Richmond Grove Wines
Wyndham Estate
Casella Wines
Yellow Tail

Taylor's Wines (known as "Wakefield Wines" in the US and UK)
McGuigan Simeon Wines
De Bortoli Wines
The Yalumba Wine Company
Lion Nathan

Major wine regions

Zones used for labeling the source of Australian wine

The information included on wine labels is strictly regulated. One aspect of this is that the label must not make any false or misleading statements about the source of the grapes. Many names (called *geographic indications*) are protected. These are divided into "South Eastern Australia", the state names, zones (shown in the map), regions, and subregions. The largest volume of wine is produced from grapes grown in the warm climate Murray-Darling Basin zones of Lower Murray, North Western Victoria and Big Rivers. In general, the higher-value premium wines are made from smaller and cooler-climate regions. Some well-known regions are listed below:

South Australia wine regions

- Adelaide Hills
- Barossa Valley
- Clare Valley
- Coonawarra
- Eden Valley
- Langhorne Creek
- McLaren Vale
- Padthaway
- Riverland

Victoria wine regions

- Alpine Valleys
- Goulburn Valley
- Grampians
- Heathcote wine region
- Henty
- Mornington Peninsula
- Pyrenees
- Rutherglen
- Yarra Valley

New South Wales wine regions

- Hunter Valley
- Mudgee
- Riverina

Western Australia wine regions

- Margaret River
- Swan Valley
- Great Southern

- Wrattenbully
- King Valley

In recent years, the Tasmanian wine industry has emerged as a producer of high quality wines. In particular, the Tamar Valley has developed a reputation for its Chardonnay and Pinot Noir, which are well suited to the cooler Tasmanian climate.

Queensland is also developing a wine industry with over 100 vineyards registered in the state. Some notable wines are produced in the high-altitude Granite Belt region in the state's extreme south, production is centered on the towns of Stanthorpe and Ballandean.

Bulgarian wine



Wine producing regions in Bulgaria

Grape growing and wine production have a long history in Bulgaria, dating back to the times of the Thracians. Wine is, together with beer and grape rakia, one of the most popular alcoholic beverages in the country.

Viticultural regions

A government decree of 13 July 1960 officially divided Bulgaria into five distinct viticultural regions.

Danube River Plains (Northern Region)

The Danube River Plains or Northern region encompasses the south banks of the Danube and the central and western parts of the Danube River Plains. The climate of the area is

temperate continental, has a hot summer and many sunny days a year. Typical styles are Muscat Ottonel, Cabernet Sauvignon, Merlot, Chardonnay, Aligoté, Pamid and the local Gamza.

Black Sea Coastal (Eastern Region)

The Black Sea Coastal region is where 30% of all vines are located. The region is characterized by long and mild autumns that are a favourable condition for the accumulation of sugars to make fine white wine (53% of all white wine varieties are concentrated in the region). Wine styles include Dimyat, Riesling, Muscat Ottonel, Ugni blanc, Sauvignon blanc, Traminer, and Gewürztraminer.

Valley of the Roses (Sub-Balkan Region)

The Valley of the Roses region is located south of the Balkan Mountains. It is divided into an eastern and western subregion, with styles such as Muscatel, Riesling, Rkatsiteli, Cabernet Sauvignon and Merlot dominating. The region mostly produces dry and off-dry white wine and less red wine. The region includes the Sungurlare Valley, famous for its wine from the Red Misket grape variety.

Thracian Valley (Southern Region)

The temperate continental climate in the area and the favourable distribution of precipitation are good premises for the developed red wine growing in the lowlands of Upper Thrace. The region includes the central part of the Valley, as well as parts of the Sakar mountain. Mavrud, a famous local wine, as well as Merlot, Cabernet Sauvignon, Muscatel and Pamid are grown.

The Balkan Mountains serve to block the cold winds blowing from the plains of Russia, and the region to the south of the Balkans, the valley drained by the Maritsa River, enjoys a Mediterranean climate, with mild, rainy winters and warm, dry summers.

Struma River Valley (Southwestern Region)

The region includes the southwestern parts of Bulgaria, the valley of the river Struma in the historical region of Macedonia. The area is small in size, but is climatically very distinct and characteristic, owing to the strong Mediterranean influence from the south. The local style Shiroka melnishka loza (taking its name from Melnik), as well as Cabernet Sauvignon and Merlot are cultivated.

Canadian wine

Areas of grape cultivation in Canada

While most of Canada is too cold for grape growing, **Canadian wine** is produced in Southern Ontario and southern British Columbia. The two largest wine producing regions are the Niagara Peninsula in Ontario and the Okanagan in British Columbia. Other wine producing areas include the shores of Lake Erie and Prince Edward County in Ontario, and the Similkameen valley, southern Fraser River valley, southern Vancouver Island and the Gulf Islands in British Columbia. There are small scale productions of grapes and wine in southern Quebec and Nova Scotia. The Canadian wine industry also vinifies imported grapes and juice.

Icewine, which can be produced reliably in most Canadian wine regions, is the most recognized product on an international basis. Canada produced 75.9 million litres of wine in 2002 (0.3% of world production).

History



Vineyards near Lake Okanagan in British Columbia

Canadian wine has been made for over 200 years. Early settlers tried to cultivate *Vitis vinifera* grapes from Europe with limited success. They found it necessary to focus on the native species of *Vitis labrusca* and *Vitis riparia* along with various hybrids. However, the market was limited for such wines because of their peculiar taste, which is often called "foxy." However, this became less apparent when the juice was made into Port- and Sherry-styled wines. For a period of time in the 1800s the export of these affordable wines to England made Ontario one of the largest wine exporters in North America.

During the first half of the twentieth century, the temperance movement and later consumer demand for fortified and sweet wines, hampered the development of a quality table wine industry. However, during the 1960s consumer demand shifted from sweet and fortified wines to drier and lower alcohol table wines. At the same time, there were

significant improvements in wine making technology, access to better grape varieties and disease-resistant clones, and systematic research into viticulture.

After the repeal of alcohol prohibition in Canada in 1927, provinces strictly limited the number of licenses to produce wine. The nearly 50-year moratorium on issuing new winery licenses was finally dropped in 1974. During the same decade, demonstration planting began to show that *Vitis vinifera* could be successfully grown in Canada. Others found that high quality wines could be produced if *Vitis vinifera* vines were grown with reduced yields, new trellising techniques, and appropriate canopy management.

In 1988, three important events occurred. They were: free trade with the United States, the establishment of the Vintners Quality Alliance (VQA) standard, and a major grape vine replacement/upgrading program.

During the 1990s, Canadian vintners continued to demonstrate that fine grape varieties in cooler growing conditions could potentially possess complex flavours, delicate yet persistent aromas, tightly focused structure and longer ageing potential than their counterparts in warmer growing regions of the world.

Canadian wines have a less than 50% share of the Canadian wine market, making Canada one of the few wine producing countries where domestically produced wines do not hold a dominant share.

While there are many small Canadian wineries, the domestic wine market has long been dominated by two companies, Vincor International and Andres Wines. In 2006, Vincor International, which had grown aggressively in previous years by acquiring wineries in California, Australia and New Zealand, was itself acquired by Constellation Brands, a U.S. based company and one of the primary consolidators of the global wine business.

Quality wines

In 1991, Inniskillin's 1989 Icewine won the Prix d'Honneur at the prestigious VinExpo, in Bordeaux, France. At the St. Catharines Wine Tasting of 2005, a blind tasting of four named growth Bordeaux and twelve Ontario Cabernet and Cabernet blends was held at Brock University in St. Catharines, Ontario. The fifty Canadian judges were wine writers for Canadian publications, wine educators and students at Brock University, Ontario vintners, and included three certified wine judges. The tasting ranked five Canadian wines above four wines from Bordeaux. The third-ranking entry (an Ontario wine) cost \$14.95 whereas the 12th-ranking entry (a Bordeaux wine) cost \$85.00. It is important to note that the price for the Bordeaux wine was artificially inflated due to import taxes and tariffs, and was widely available in the US and Europe for closer to \$35 US.

Despite the awards, not all Canadian wine is VQA. "International blends" use a high proportion of foreign bulk wine to produce a product which is labelled as "Cellared in Canada", "Product of Canada", or "Vinted in Canada". Some of the wine industry's

organizations, and respected wine writers in Canada and abroad, are quite concerned about the blending practices of some producers.

Exports

Some Canadian wine is exported. Canada shipped US\$4.9 million worth of wine to the U.S. in 2001.

Chilean wine



Chilean Casillero del Diablo



Cabernet Sauvignon Santa Mónica

Chilean wine is wine made in the South American country of Chile. The region has a long viticultural history for a New World wine region dating to the 16th century when the Spanish conquistadores brought *Vitis vinifera* vines with them as they colonized the region. In the mid-18th century, French wine varietals such as Cabernet Sauvignon and Merlot were introduced. In the early 1980s, a renaissance began with the introduction of stainless steel fermentation tanks and the use of oak barrels for aging. Wine exports grew very quickly as quality wine production increased.

The number of wineries has grown from 12 in 1995 to over 70 in 2005. Chile is now the fourth largest exporter of wines to the United States. The climate has been described as midway between that of California and France. The most common grapes are Cabernet

Sauvignon, Merlot and Carmenère. So far Chile has remained free of phylloxera louse which means that the country's grapevines do not need to be grafted.

History

History of Chile



Pedro Lira's 1889 painting of the founding of Santiago by conquistadors. As the Spanish conquered the land they brought grapevines with them.

European *Vitis vinifera* vines were brought to Chile by Spanish conquistadors and missionaries in the 16th century around 1554. Local legend states that the conquistador Francisco de Aguirre himself planted the first vines. The vines most likely came from established Spanish vineyards planted in Peru which included the "common black grape", as it was known, that Hernán Cortés brought to Mexico in 1520. This grape variety would become the ancestor of the widely planted Pais grape that would be the most widely planted Chilean grape till the 21st century. Jesuit priest cultivated these early vineyards, using the wine for the celebration of the Eucharist. By the late 16th century, the early Chilean historian Alonso de Ovalle described widespread plantings of "the common black grape", Muscatel, Torontel, Albilho and Mollar.

During the Spanish rule, vineyards were restricted in production with the stipulation that the Chileans should purchase the bulk of their wines directly from Spain itself. For the most part the Chileans ignored these restrictions, preferring their domestic production to the oxidized and vinegary wines that didn't fare well during the long voyages from Spain. They were even so bold as to start exporting some of their wines to neighboring Peru with one such export shipment being captured at sea by the English privateer Francis Drake. When Spain heard of the event rather than being outraged at Drake, an indictment was sent back to Chile with the order to uproot most of their vineyards. This order, too, was mostly ignored.

In the 18th century, Chile was known mostly for its sweet wines made from the Pais and Muscatel grapes. To achieve a high level of sweetness the wines were often boiled which concentrated the grape must. Following his shipwreck off the coast at Cape Horn, Admiral John Byron (Grandfather of the poet Lord Byron) traveled across Chile and came back to England with a glowing review of Chilean Muscatel comparing it favorably to Madeira. The 19th century wine writer André Julien was not as impressed, comparing Chilean wines to a "potion of rhubarb and senna".



Chilean Sauvignon blanc

Despite being politically linked to Spain, Chile's wine history has been most profoundly influenced by French, particularly Bordeaux, winemaking. Prior to the phylloxera epidemic, wealthy Chilean landowners were influenced by their visits to France and began importing French vines to plant. Don Silvestre Ochagavia Echazareta⁶ was the first, importing Cabernet Sauvignon, Merlot, Cabernet franc, Malbec, Sauvignon blanc and Sémillon in 1851. In 1870 Don Maximo Errazuriz founded the first winery dedicated to international varieties. He hired a French oenologist to oversee his vineyard planting

and to produce wine in the Bordeaux style. Errázuriz saw potential in Chile and even experimented with the German wine grape Riesling. In events that parallel those of the Rioja wine region, the entrance of phylloxera into the French wine world turned into a positive event for the Chilean wine industry. With vineyards in ruin, many French winemakers traveled to South America, bringing their experience and techniques with them.

Political instability in the 20th century, coupled with bureaucratic regulations and high taxes tempered the growth of the Chilean wine industry. Prior to the 1980s, the vast majority of Chilean wine was considered low quality and mostly consumed domestically. As awareness of Chile's favorable growing conditions for viticulture increased so did foreign investment in Chilean wineries. This period saw many technical advances in winemaking as Chile earned a reputation for reasonably priced premium quality wines. Chile began to export extensively, becoming the third leading exporter, after France and Italy, into the United States by the turn of the 21st century. It has since dropped to fourth in the US, being surpassed by Australia, but focus has switched to developing exports in the world's other major wine markets like the United Kingdom and Japan.

Climate and geography

Climate of Chile and Geography of Chile



Chile's topography with the location of most of Chile's wine regions highlighted.

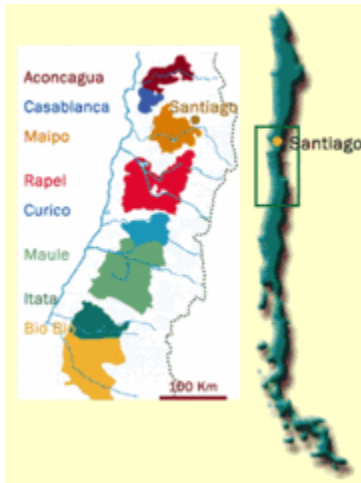
Chile is a long, narrow country that is geographically and climatically dominated by the Andes to the east and the Pacific Ocean to the west. Chile's vineyards are found along an 800 mile stretch of land from Atacama Region to the Bio-Bio Region in the south. The climate is varied with the northern regions being very hot and dry compared to the cooler, wetter regions in the south. In the Valle Central around Santiago, the climate is dry with an average of 15 inches (38 centimeters) of rain and little to risk of springtime frost. The

close proximity to the Andes help create a wide diurnal temperature variation between day and nighttime temperatures. This cool drop in temperature is vital in maintaining the grapes' acidity levels.

Most of Chile's premium wine regions are dependent on irrigation to sustain vineyards, getting the necessary water from melting snow caps in the Andes. In the developing wine regions along the Coastal Ranges and in the far south, there is not a lack in needed rainfall but vineyards owners have to deal with other factors such as the Humboldt Current from the Pacific which can bathe a vineyard with a blanket of cool air. For the rest of Chile's wine regions, the Coastal Ranges serve a buffer from the current and also acts as a rain shadow. The vineyards in these regions are planted on the valley plains of the Andes foothills along a major river such as the Maipo, Rapel and Maule Rivers.

The vineyards of Chile fall between the latitudes of 32 and 38° s which, in the Northern Hemisphere would be the equivalent of southern Spain and North Africa. However the climate in Chile's wine regions is much more temperate than those regions, comparing more closely to California and Bordeaux. Overall, it is classified as a Mediterranean climate with average summer temperatures of 59-64 °F (15-18 °C) and potential highs 86 °F (30 °C).

Wine regions



Chile's major wine regions

In December 1994, the Republic of Chile defined the following viticultural regions-

Atacama, within the Atacama region (III administrative region). Within it are two subregions, the Copiapó Valley and the Huasco Valley, both of which are coterminous with the provinces of the same names. The region is known primarily for its Pisco production. Atacama is also an important source of table grapes.

Coquimbo, within the Coquimbo Region (IV administrative region). It has three subregions: Elqui Valley, Limarí Valley, and the Choapa Valley. All subregions are coterminous with the provinces of the same names. Like the Atacama this region is primarily known for Pisco and table grapes.

Aconcagua, within the Valparaíso Region (V administrative region). It includes two subregions, the Valley of Aconcagua and the Valley of Casablanca. The Aconcagua Valley is coterminous with the province of that name. The Casablanca Valley is coterminous with the comuna of that name. The Panquehue commune is also gradually developing a reputation for high quality wine production. Casablanca is one of Chile's cooler wine region and is often compared to the Californian wine region of Carneros and grows similar grape varieties like Chardonnay and Pinot noir. Casablanca's growing seasons last up to a month longer than other regions, typically harvesting in April. The northern region of Aconcagua is Chile's warmest wine region and is primarily planted with Cabernet Sauvignon and Merlot. The soil of this region is composed mainly of alluvial deposits left over from ancient river beds.

Valle Central, which spans the O'Higgins Region (VI) and Maule Region (VII) Administrative Regions and the Administrative Metropolitan Region. Within it are four subregions: the Maipo Valley, the Rapel Valley, the Curicó Valley and the Maule Valley. This is Chile's most productive and internationally known wine region, due in large part to its close proximity to the country's capital Santiago. It is located directly across the Andes' from Argentina's most well known wine region Mendoza Province. The Maipo Valley is the most widely cultivated valley and is known for its Cabernet Sauvignon. The Rapel wine region in the Colchagua Province is also known for its Cabernet. Curicó has

both red and white wine varieties planted but is most widely known for its Chardonnay. The Maule Valley still has large plantings of the local Pais but is gradually being planted with better red wine varieties. The soil of Maipo Valley is noted for its high salinity stemming from irrigation from the Maipo river and low potassium level which has some impact on the grapevines. Vineyards in the Maule also suffer from low potassium as well as deficient nitrogen levels. Advances in viticultural techniques have helped vineyards in these regions compensate for some of these effects.

Southern Chile, within the Bio-Bio Region (VIII). Two subregions are included: Itata Valley and Bío-Bío Valley. The region is primarily known for its mass produce Pais box and jug wines though Concha y Toro Winery has experimented with Gewürztraminer from this region. The southern regions have more rainfall, lower average temperature and fewer hours of sunlight than the northern wine regions.

Viticulture



Many of Chile's vineyards are found on flat land within the foothills of the Andes. Chile's natural boundaries (Pacific Ocean, Andes Mountain, Atacama Desert to the north and Antarctica to the south) has left it relatively isolated from other parts of the world and has served to be beneficial in keeping the phylloxera louse at bay. Because of this many Chilean vineyards do not have to graft their rootstock and incur that added cost of planting. Chilean wineries have stated that this "purity" of their vines is a positive element that can be tasted in the wine but most wine experts agree that the most apparent benefit is the financial aspect. The one wine region that is the exception to this freedom from grafting is Casablanca whose vines are susceptible to attack by nematodes. While phylloxera is not a problem, winemakers do have to worry about other grape diseases and hazards such as downy mildew, which was spread easily by El Niño influences and severely affected the 1997-1998 vintages. Powdery mildew and verticillium wilt can also cause trouble.

There is not much vintage variation due to the reliability of favorable weather with little risk of spring time frost or harvest time rains. The main exception, again, is Casablanca due in part to its closer proximity to the Pacific. For the Chilean wine regions in the Valle Central, the Andes and Coastal Ranges create a rain shadow effect which traps the

warm arid air in the region. At night, cool air comes into the area from the Andes which dramatically drops the temperature. This help maintain high levels of acidity to go with the ripe fruit that grapes develop with the long hours of uninterrupted sunshine that they get during the day. The result is a unique profile of flavonoids in the wine which some Chilean wineries claim make Chilean wines higher in resveratrol and antioxidants. Harvest typically begins at the end of February for varieties like Chardonnay with some red wine varieties like Cabernet Sauvignon being picked in April and Carmenère sometimes staying on the vine into May.

The Andes also provide a ready source of irrigation which was historically done in flood plain style. Chilean vineyard owners would dig canals throughout their vineyards and then flood the entire surface area with water allowing some to seep into the ground and the run off to be funnel away through the canals. This encouraged excessive irrigation and high yields which had a negative effect on quality. During the wine renaissance of the 1980s & 1990s more vineyards converted to drip irrigation system which allowed greater control and helped reduce yields. The soil composition of Chile's vineyards varies from the clay dominated landscapes of Colchagua, which is thusly heavily planted with the clay-loving Merlot, to the mixture of loam, limestone and sand found in other regions. In the southern Rapel and parts of Maule, tuffeau soil is present with volcanic soil being found in parts of Curico and Bio-Bio.

Winemaking



Old barrels made of rauli wood outside of Concha y Toro.

Chile has benefited from an influx of foreign investment and winemaking talent that begin in the late 20th century. Flying winemakers introduced new technology and styles that helped Chilean wineries produce more international recognized wine styles. One such improvement was the use of oak. Historically Chilean winemakers had aged their wines in barrels made from rauli beechwood which imparted to the wine a unique taste

that many international tasters found unpleasant. Gradually the wineries began to convert to French and American oak or stainless steel tanks for aging.

Financial investment manifested in the form of European and American winemakers opening up their own wineries or collaborating with existing Chilean wineries to produce new brands. These include...

Robert Mondavi, collaboration with Viña Errázuriz to produce Sena

Miguel A. Torres, Catalan winemaker opened Miguel Torres Chile in 1979

Kendall-Jackson, opened Viña Calina

Château Lafite Rothschild, collaboration with Los Vascos

Bruno Prats, Owner of Château Cos d'Estournel, and Paul Pontallier, former winemaker of Chateau Margaux, opened Domaine Paul Bruno

Château Mouton Rothschild, collaboration with Concha y Toro Winery to produce Almaviva

Wine laws

Chile's wine laws are more similar to the US appellation system than to France's *Appellation d'origine contrôlée* that most of Europe has based their wine laws on. Chile's system went into effect in 1995 and established the boundaries of the countries wine regions and established regulations for wine labels. There are no restrictions of grape varieties, viticultural practices or winemaking techniques. Wines are required to have at least 75% of a grape variety if its to listed on the label as well as at least 75% from the designated vintage year. To list a particular wine region, 75% is also the minimum requirement of grapes that need to be from that region. Similar to the United States, the term *Reserve* has no legal definition or meaning.

Grapes and wines



Carménère

Over twenty grape varieties are grown in Chile, mainly a mixture of Spanish and French varieties, but many wineries are increasing experimentation in higher numbers. For most of Chile's history, Pais was the most widely planted grape only recently getting passed by Cabernet Sauvignon. Other red wine varieties include Merlot, Carménère, Zinfandel, Petite Sirah, Cabernet franc, Pinot noir, Syrah, Sangiovese, Barbera, Malbec, and Carignan. White wine varieties include Chardonnay, Sauvignon blanc, Sauvignon vert, Sémillon, Riesling, Viognier, Torontel, Pedro Ximénez, Gewürztraminer and Muscat of Alexandria.

Chilean winemakers have been developing a distinct style for their Cabernet Sauvignon, producing an easy drinking wine with soft tannins and flavors of mint, black currant, olives and smoke. The country's Chardonnays are less distinctive, following more the stereotypical New World style. While sparkling wines have been made since 1879, they have not yet established a significant place in Chile's wine portfolio.

Merlot & Sauvignon blanc

Carmenere

In the late 20th century as Chilean wines became more popular, wine tasters around the world began to doubt the authenticity of wines labeled Merlot and Sauvignon blanc. The wines lack many of the characteristics and typicity of those grapes. Ampelographers began to study the vines and found that what was considered Merlot was actually the ancient Bordeaux wine grape Carménère that was thought to be extinct. The Sauvignon blanc vines were found to actually be Sauvignonasse, also known as Sauvignon vert, or a mutated Sauvignon blanc/Sémillon cross. In response to these discoveries several Chilean wineries began to import true Merlot and Sauvignon blanc cuttings to where most bottle of wines labeled Merlot and Sauvignon blanc from vintages in the 21st century are very likely to truly be those varieties.

International competitions

In some international competitions, Chilean wines have ranked very highly. For example, in the Berlin Wine Tasting of 2004, 36 European experts blind tasted wines from two vintages each of eight top wines from France, Italy and Chile. The first and second place wines were two Cabernet-based reds from Chile: Viñedo Chadwick 2000 and Sena 2001. The Berlin Wine Tasting of 2005 held in Brazil featured five Chilean wines in the top seven. In the Tokyo Wine Tasting of 2006, Chilean wines won four of the top five rankings.

Wine in China



Two bottles of Chinese grape wine

Wine in China (葡萄酒; pinyin: pútáo jiǔ) are wines that are produced in China. Grape wine has a long history in China, along with other traditional wines which would be discussed in the article Chinese wine.

Beginning in 1980, French and other Western wines began to rise in prominence in the Chinese market, both in the mainland China and in Taiwan. French-taught Chinese winemakers introduced the wine to a market dominated mostly by beer, and have quickly expanded in proportion such that China is set to be the largest market of wine soon, with its immense population.

History

The history of Chinese grape wine dates back more than 4,600 years: in 1995, the joint Sino-USA archaeology team including archaeologists from the Archaeology Research Institute of Shandong University and American archaeologists under the leadership of Professor Fang Hui (方辉) investigated the two archaeological sites 20 km to the northeast of Rizhao, and discovered the remnants of a variety of alcoholic beverages including grape wine, rice wine, mead, and several mixed beverages of these wines. Out of more

than two hundred potteries discovered at the sites, seven were specifically used for grape wine. Remnants of grape seeds were also discovered. However, due to the inferior quality of Chinese grapes, for centuries, grape wine was not as prominent as other alcoholic beverages until Han Dynasty, following Zhang Qian's exploration of the country's western region in the 2nd century BCE, when high quality grapes were finally introduced into China.

Thus, grape wine is a traditional Chinese alcoholic beverage, along with other traditional wines made from sorghum, millet, rice, and fruits such as lychee or ume.

Modern revival and French wine in China

French wine was the first foreign wine imported into China. In 1980, at the beginning of Chinese economic reform, Rémy Martin ventured into China to set up the first joint-venture enterprise in Tianjin: *the Dynasty (Wang Chao,) Wine Ltd.*, which was also the second joint-venture enterprise in China. Over the years, the company developed over 90 brands of alcoholic beverages, and its products won numerous awards both domestically and abroad.

However, most of its products were exported abroad in the first two decades due to the low income of the local population, and it was not until after the year 2000 when the economic boom finally allowed the domestic population to have the disposable income needed to support the domestic market; this relatively recent occurrence coincided with the increased popularity of French wine in China. Other companies, including *China Great Wall Wine Co., Ltd*, Suntime and *Changyu*, have also risen in prominence, and by 2005, 90% of grape wine produced was consumed locally.

Also, as globalization has brought China onto the international economic scene, so to has its winemaking industry come onto the international wine scene. China has a long tradition of the fermentation and distillation of Chinese wine, including all alcoholic beverages and not necessarily grape wine, but is one of the most recent participants in the globalization of wine that started years ago in Paris, when several countries such as Canada realized that they may be able to produce wines as good as most French wine.

Quite recently, Chinese grape wine has begun appearing on shelves in California and in Western Canada. While some critics have treated these wines with the same type of disregard with which Chilean and Australian wines were once treated, others have recognized a new frontier with the potential to yield some interesting finds. Others have simply taken notice that China is producing drinkable table wines comparable to wines from other countries.

In 2006, a U.S. based company, China Silk Wines began exporting wines to the United States that were made at the Suntime winery in Northwestern China, near Urumqi in the Appellation region of Xinjiang. The company used a former Kendall Jackson winemaker to blend their wines for the western palate. They currently have five varietals; Marco Polo White, which is 90% Chardonnay with 10% Riesling; Marco Polo Red, a blend of

90% Cabernet Sauvignon, 5% Merlot and 5% Syrah; Dragon's Kiss Riesling, Emperor's Delight Rose and Reserve Cabernet, which is French vanilla oak aged for one year. Both of the Marco Polo wines were awarded medals in the San Francisco International Wine Competition and the Rose won an award in the Grape Expectations International Wine Competition sponsored by the Dallas Morning News in 2007.

The Xinjian region is on the same latitude as the Loire region in France and Napa Valley in California. It is located near the Tian Mountain range and overlooking the Zhungeer plain, the landform is located in a montane, plain and dessert step, containing the main rivers of Bentoutin and Santun Rivers.

Market

As China has one of the world's largest population, its market for wine is projected to become the largest in a few decades, even though the current consumption of wine in China is only 0.35 litres per person. At the moment, a few large companies, such as *Changyu Pioneer Wine*, *China Great Wall Wine Co., Ltd.* and *the Dynasty Wine Ltd.*, dominate the market, with 50 thousand tons of wine produced annually under the Great Wall label; the total production of wine in 2004 was 370 thousand tons, a 15% increase from the previous year. Total market grew 58% between 1996 and 2001, and 68% between 2001 and 2006. Notable wine-producing regions include Beijing, Yantai, Zhangjiakou Hebei, Yibin Sichuan and Tonghua Jilin.

Statistics show that the main market for white wine is among females, who prefer it over beer, still the main alcoholic beverage for most males; red wine has become a symbol of the elite and rich and is usually used as a table wine. In 2005, 80% of vineyards produce red wine and 20% of vineyards produce white wine, while 90% of wine consumed as of 2007 is red wine.

Cyprus wine

The **Cypriot wine** industry ranks 37th in the world in terms of total production quantity (37,500 tonnes)., and much higher on a per capita basis. Although, chronologically, Cyprus belongs to the *old world* of wine producing countries, the industry has gone through changes that place it more on par with the *new world*. The wine industry is a significant contributor to the Cypriot economy through cultivation, production, employment, export and tourism.

Overview

Cyprus has been a vine growing and wine producing country for millennia. Internationally, it is best known for Commandaria wine. Most wine production remains based on a few varieties of local grapes such as Mavro and Xynisteri (*see table below*) although international varieties are also cultivated.

History

The history of wine in Cyprus can be broken down into four distinct periods.

Ancient



Hellenistic mosaics discovered in 1962 close to the city of Paphos depicting Dionysos, god of wine.

Exactly how far back wine production in Cyprus goes is unknown. Wine was being traded at least as early as 2300 BC, the date of a shipwreck (similar to the Kyrenia ship) carrying over 2,500 amphorae, discovered in 1999. Its origin and destination are unknown, but must have been along the trade route between Greece and Egypt.

More recently, two discoveries have put that date back by a few more years. The first was the discovery of a Bronze Age (2500-2000 BC) perfumery near the village of Pyrgos. Near this perfumery, an olive press, a winery, and copper smelting works were also discovered. Wine containers and even the seeds of grapes were unearthed.

The second discovery involved an intriguing sequence of events. Dr. Porphyrios Dikaios, a major figure in Cypriot archaeology and once curator of the Cyprus Museum, had carried out excavations on the outskirts of Erimi village between 1932 and 1935. During these excavations, several fragments of round flasks were unearthed (amongst other artefacts). These pottery fragments ended up in the stores of the Cyprus Museum still

unwashed in wooden boxes. They were dated to the chalcolithic period (between 3500BC-3000BC). In 2005, well after Dr Dikaïos' death, the chemical signatures of 18 of these were examined by a team of Italian archaeologists led by Maria-Rosaria Belgiorno. Twelve of these showed traces of tartaric acid (a component of wine) proving that the 5,500-year-old vases were used for wine.

Medieval to 1878

As expected, the history of wine on the island closely relates to its political and administrative history. During the Lusignan occupation, the island had close ties with the Crusader nations and especially the nobility of France. During this period, Commandaria wine won the Battle of the Wines, the first recorded wine tasting competition, which was staged by the French king Philip Augustus in the 13th century. The event was recorded in a poem by Henry d'Andeli in 1224.

During the Ottoman occupation of the island, wine production went into decline. This was attributed to two factors: Islamic tradition and heavy taxation. Indicative are reports written mainly by French and British travelers of the time; Cyrus Redding writes in 1851: *the vine grower of Cyprus hides from his neighbour the amount of his vintage, and always buries part of his produce for concealment; the exactions of the government are so great, that his profit upon what he allows to be seen is too little to remunerate him for his loss in time and labour*. The quality of the wine produced also lagged behind times with Samuel Baker referring to Cypriot wines in 1879 *"It should be understood that no quality of Cyprus wines is suitable to the English palate"*.

1878-1980

1878 marked the handover of the island from Ottoman rule to the British Empire. British occupation brought a revival in the winemaking industry. Taxation rules changed and the local cottage industry began to expand. 1844 saw the foundation of one of the largest wineries surviving to date, that of ETKO by the Hadjipavlou family. The Chaplin family (at Per Pedhi) was Hadjipavlou's main competitor until the arrival of KEO a company formed by a group of prominent local businessmen. KEO bought the Chaplin winery in 1928. In 1943, following a strike, a breakaway of trade union members from ETKO created a cooperative, LOEL. In 1947 the vine-growers themselves created SODAP, a co-operative to *"protect the rights of the growers"*. These 'big four' wine producers (a term widely used to refer to KEO, ETKO, SODAP and LOEL) dominated the industry scene and survive to date.

The first wave of expansion for Cypriot wines came with the misfortunes of the European viticulture sector. The phylloxera epidemic that affected mainland Europe in the late 19th century had destroyed the majority of wine producing vines. Cyprus, an island with strict quarantine controls managed to remain unaffected. As a consequence, demand for Cyprus grapes and wines coupled to the relatively high prices offered resulted in a mini boom for the industry. Further demand early in the early 20th century came from local consumption and from the regional forces of Britain and France in the Middle East.

Cyprus produced quality cheap wine and spirits (mainly in the form of *Cyprus brandy*) and the big four companies prospered as a result.



KEO, one of the Big Four wineries

The next big export product came in the form of Cyprus Sherry. It was first marketed by that name in 1937 and was exported mainly to northern Europe. By the 1960s, Britain was consuming 13.6 million litres of Cyprus wines, half the island's production, mostly as sweet sherry. A British market research study of fortified wines in 1978 showed Emva cream was the leading Cyprus sherry in terms of brand recognition, and second in that market only to Harveys' Bristol Cream. The island became the UK's third leading wine supplier behind France and Spain. A major factor was that Cyprus Sherry was more affordable than Spanish Sherry as British taxation favoured alcoholic beverages with an alcoholic content below the 15.5-18% bracket. This competitive advantage was lost a few years later with the re-banding of the alcohol content taxation. The fortified wine market also began to shrink as a whole due to a change in consumer taste and as a result Cyprus sherry sales in the UK fell from their peak in the early 1970's by some 65% by the mid 1980's. The final blow came when the EC ruled that as of January 1996 only fortified wine from Jerez could assume the title of sherry.

The other big market for Cyprus wine during the same period was the former Soviet block. Large volumes of low quality, mass produced, blended wines were sold to the eastern block with the cooperative wine producers (LOEL and SODAP) taking the lion's share. This market began to dry up in the 1980s and vanished altogether with the fall of communism.

1980 onwards

In response to the challenges faced by the industry the Cyprus vine-products commission began efforts to overhaul the sector in order to help it survive under the new circumstances. Reforms were intended to improve the quality rather than quantity of wine. Three initiatives were launched:

Firstly, new varieties of grapes were introduced and (financial) incentives given for their cultivation. The varieties introduced were considered more suitable for quality wine production intended for wines more palatable to overseas markets (than local grapes). Examples include grapes such as Cabernet Sauvignon, Cabernet Franc, Carignan Noir and Palomino (see complete table below).

Secondly, incentives were given to create small regional wineries with a production capacity of 50,000 to 300,000 bottles per year. This intended to promote better quality wines by reducing the distance grapes travelled from vineyard to winery. The big four wineries were located in the large port cities of Limassol and Paphos so vine growers were forced to transport their harvest for miles in the summer heat. This had an effect on the quality of wine as the fermentation process had already begun during transport. The knock on effect of this incentive also helped maintain the village population in the vine cultivating regions.

Thirdly a new Appellation of Origin was launched in 2007.

Quality levels and appellation system

The Cyprus vine products council has based wine denominations on European Union law and is responsible for enforcing the regulations. Currently there are three accepted categories:

Table wine. This is similar to the Vin de Table in France or Vino di Tavola in Italy. Local wine (Επιτραπέζιος Οίνος με Γεωγραφική Ένδειξη) which follows in similar fashion to the French Vin de pays and the Italian Indicazione Geografica Tipica. Regulations state that 85% of the grapes used in the production of such wine originates from the specific geographical regions and from the registered vineyards. Vines must be more than 4 years old with a controlled annual yield per cultivated hectare (55 hl/hectare or 70 hl/hectare depending on grape variety). Red wine must have a minimum of 11% alcohol content whilst rose and white wine a minimum of 10%.] There are four such designated areas: Lefkosia, Lemesos, Larnaca and Paphos.

Protected designation of origin (or O.E.O.Π. standing for Οίνοι Ελεγχόμενης Ονομασίας Προέλευσης) is the most prestigious designation and in theory indicates a higher quality product. It is modelled on the French Appellation d'origine contrôlée, whereas the Italian equivalent is the Denominazione di origine controllata. Wines with this designation must originate from registered vineyards of an altitude above 600 or 750 meters depending on location. Vines should be more than 5 years old and yield is restricted to 36 or 45 hl per hectare depending on grape variety. There are further regulations dictating the grape composition and ageing process.

Grape varieties



harvested mavro grapes




harvested xynisteri grapes

The climate allows for cultivation of most grape varieties. However local varietals (Mavro and Xynisteri) constitute the bulk of current plantations. Maratheftiko is an ancient grape varietal that is currently being revived.

Table showing areas and quantities cultivated by Vines for Wines by variety:

		2004		2003	
		Quantity	% of	Quantity	% of
		(kg)	total	(kg)	total
Variety	2004 Cultivation				

(decares) 						
1	Mavro	92,140	35,690,050	49.6	33,124,678	52.5
2	Xynisteri	26,573	11,102,700	15.4	6,750,800	10.7
3	Carignan Noir	26,573	8,894,350	12.4	7,609,261	12.1
4	Cabernet	8,129	2,446,508	3.4	1,435,575	2.3
5	Malaga	3,786	1,501,930	2.1	1,551,251	2.5
6	Mataro	2,331	1,196,940	1.7	1,946,431	3.1
7	Shiraz	1,968	149,750	0.2	60,656	0.1
8	Ofthalgo	1,843	1,119,800	1.6	1,122,278	1.8
9	Palomino	1,800	2,509,350	3.5	2,189,155	3.5
10	Grenache Noir	1,768	960,611	1.3	1,007,031	1.6
11	Alicante Bouschet	1,509	589,105	0.8	527,685	0.8
12	Oeillade	1,281	526,735	0.7	500,540	0.8
13	Maratheftiko	1,249	204,660	0.3	185,961	0.3
	Total	159,076	71,996,587		63,083,177	

Czech wine

Many regions of the **Czech Republic** have large **wine** producing areas. Production centres around local grape varieties, but there has been a recent increase in the production of established international strains such as Cabernet Sauvignon. Although Czech wines are not particularly well-known on the wider international market, they are popular domestically and in neighbouring countries.



Wine cellar in Chvalovice, near Znojmo, Czech Republic.

Moravia

Wine production on the Czech Republic centres around the southern region of Moravia and particularly around the River Dyje. Indeed, the area around the towns of Velké Pavlovice, Mikulov, Znojmo along with the Slovácko region provide 94% of the Czech Republic's vineyards. Wine is labelled according to the region where it was produced.

Bohemia

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Modrý Portugal - Blauer Portugieser, 3.9%

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White



Ryzlink rýnský grapes
Müller-Thurgau, 11.2% of vineyard planting
Veltlínské zelené - Grüner Veltliner, 11%
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Vineyards in Vosne-Romanée in Burgundy, a village that is the source of some of France's most expensive and sought-after wines.



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wine goes back to the 6th century BC, and many of France's regions count their wine-making history to Roman times. Over the last several hundred years, France has been the most influential country in the wine world: France is the source of more well-known grape varieties (such as Cabernet Sauvignon, Chardonnay, Pinot Noir, Sauvignon Blanc and Syrah) and winemaking practices than any other country, the names of many French wine regions such as Bordeaux, Burgundy and Champagne are well-known throughout the world, and the style of top French wines have long been the benchmark for winemaking in most wine-producing countries of the world. French wine therefore plays an enormously important role in French identity and pride, and the combination of French wine and the equally influential French gastronomy has been an important one. Over the last decades, however, international competition in the wine industry has gotten much more fierce, and France has been challenged both by winemakers of the New World and by traditional wine-producing countries in southern Europe, while domestic consumption of wine has decreased. Since the French wine industry is very heterogeneous, and ranges from production of very cheap table wine to expensive First Growths and similar "luxury" wines, these changes have hit some very hard and others not at all: while some regions are plagued with constant overproduction of low-quality wines that can't find buyers, and many smaller growers have an increasingly difficult time to make a living, some top producers are more profitable than ever before.

Two central concepts to better-quality French wines are the notion of terroir and the *Appellation d'Origine Contrôlée* (AOC) system. "Terroir wines" reflect their place of origin, which are therefore carefully specified on labels of French wine, usually in terms of which appellation the wine comes from. The appellation rules closely define which grape varieties and winemaking practices that are allowed in each of France's several hundred geographically defined appellations, and those rules must be followed by all producers who wish to use an AOC designation for their wines.

History

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Despite some exports from Bordeaux, until about 1850 most wine in France was consumed locally. The spread of railroads and the improvement of roads reduced the cost of transportation and dramatically increased exports.

Quality levels and appellation system

A number of laws to control the quality of French wine were passed in 1935. They established the Appellation d'Origine Contrôlée system, which is governed by a powerful oversight board (Institut National des Appellations d'Origine - INAO). Consequently, France has one of the oldest appellation systems for wine in the world, and strictest laws concerning winemaking and production. Many other European systems are modelled on it. With European Union wine laws being modelled on those of the French, this trend is likely to continue with further EU expansion.

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Today there are about 450 different wine appellations in France, yet only 15% of all French wines enjoy the marketing benefits of AOC designations.

Grape varieties



harvested mavro grapes




harvested xynisteri grapes

The climate allows for cultivation of most grape varieties. However local varieties (Mavro and Xynisteri) constitute the bulk of current plantations. Maratheftiko is an ancient grape varietal that is currently being revived.

Table showing areas and quantities cultivated by Vines for Wines by variety:

Variety	2004 Cultivation	2004	% of	2003	% of
		Quantity (kg)	total	Quantity (kg)	total

(decares) 						
1	Mavro	92,140	35,690,050	49.6	33,124,678	52.5
2	Xynisteri	26,573	11,102,700	15.4	6,750,800	10.7
3	Carignan Noir	26,573	8,894,350	12.4	7,609,261	12.1
4	Cabernet	8,129	2,446,508	3.4	1,435,575	2.3
5	Malaga	3,786	1,501,930	2.1	1,551,251	2.5
6	Mataro	2,331	1,196,940	1.7	1,946,431	3.1
7	Shiraz	1,968	149,750	0.2	60,656	0.1
8	Ofthalgo	1,843	1,119,800	1.6	1,122,278	1.8
9	Palomino	1,800	2,509,350	3.5	2,189,155	3.5
10	Grenache Noir	1,768	960,611	1.3	1,007,031	1.6
11	Alicante Bouschet	1,509	589,105	0.8	527,685	0.8
12	Oeillade	1,281	526,735	0.7	500,540	0.8
13	Maratheftiko	1,249	204,660	0.3	185,961	0.3
	Total	159,076	71,996,587		63,083,177	

Czech wine

Many regions of the **Czech Republic** have large **wine** producing areas. Production centres around local grape varieties, but there has been a recent increase in the production of established international strains such as Cabernet Sauvignon. Although Czech wines are not particularly well-known on the wider international market, they are popular domestically and in neighbouring countries.



Wine cellar in Chvalovice, near Znojmo, Czech Republic.

Moravia

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Wine styles and grape varieties

All common styles of wine - red, rosé, white (dry, semi-sweet and sweet), sparkling and fortified - are produced in France. In most of these styles, the French production ranges from cheap and simple versions to some of the world's internationally most famous and expensive examples. The possible exception is French fortified wine, which tend to be relatively unknown outside France's border.

A very large number of grape varieties are cultivated in France, including both internationally well-known and obscure, little noted local varieties. In fact, most of the so-called "international varieties" are of French origin, or became known and spread because of their cultivation in France. Since French appellation rules generally restrict wines from each region, district or appellation to a small number of allowed grape varieties, there are in principle no varieties that are commonly planted throughout all of France. Most varieties are therefore associated with a certain region, such as Cabernet Sauvignon in Bordeaux and Syrah in Rhône, although there are varieties that are commonly found in two or more regions, such as Chardonnay in Bourgogne (including Chablis) and Champagne, and Sauvignon Blanc in Loire and Bordeaux. As an example of the rules, although climatic conditions would seem to allow good examples to be

produced, there are no Cabernet Sauvignon wines from Rhône, Riesling wines from Loire, or Chardonnay wines from Bordeaux. (If such wines were produced they would have to be declassified to Vin de Pays or French table wine, and would not be allowed to display any appellation name or even region of origin.)

Traditionally, many French wines have been blended from several grape varieties rather than varietally pure. Varietal white wines have been, and are still, more common than varietal red wines.

In many respects, French wines have more of a regional than a national identity, as evidenced by different grape varieties, production methods and different classification systems in the various regions. Quality levels and prices varies enormously, and some wines are made for immediate consumption while other are meant for long-time cellaring. If there is one thing that most French wines have in common, then it is that most styles have developed as wines meant to accompany food, be it a quick baguette, a simple bistro meal or a full-fledged multi-course menu. More seldomly have the wines been developed or styled as "bar wines" for drinking on their own, or to impress in tastings already when young.

Labelling practices



The labels on a bottle of French wine often carry important information that can help the consumer evaluate its potential quality. Following are some potentially important phrases:

"Mis en bouteille au..." chateau, domaine, or propriété indicate the wine was actually made at the same location as it was grown. "Au chateau" means that it was bottled at the chateau printed on the wine's label, using grapes from vineyards around the chateau itself. "Au domaine" means that it was bottled "at the field," while "à la propriété" means bottled "at the estate." "Mis en bouteille dans nos caves" or "mis en bouteille dans nos chais" means that it was probably bottled in a different place than it was grown, using grapes traded and bought on the open market.

"Vigneron indépendant" is a special mark of independent wine-makers, to distinguish themselves from larger corporate winemaking operations and symbolize a return to the

basics of the craft of wine-making. Bottles from independent makers carry a special logo that is usually printed on the foil cap covering the cork.

In previous times, France had no tradition of varietal labelling of wines, with the exception of wines from the Alsace region, with their Germanic influence. This was not just because wines were made blended, not even traditionally varietally pure wines (such as Chardonnay-based Chablis or Chenin Blanc-based Vouvray) displayed varietal names on the label. Varietal labelling was not even allowed under appellation rules. After New World wines made the varietal names "household names" on the export market in the later part of the 20th century, more French wines have started to use varietal labelling. In general, varietal labelling is most common for the Vin de Pays category. Some AOC wines in "simpler" categories are also allowed to display varietal names, but these wines are rather few. For most AOC wines, if varietal names are found, it will be in small print on a back label.

If varietal names are displayed, common EU rules apply:

If a single varietal name is used, the wine must be made from a minimum of 85% of this variety.

If two or more varietal names are used, only the displayed varieties are allowed.

If two or more varietal names are used, they must in general appear in decreasing order.

Terroir

Terroir



A Cahors chateau and vineyard

Terroir refers to the unique combination of natural factors associated with any particular vineyard. These factors include such things as soil, underlying rock, altitude, slope of hill or terrain, orientation toward the sun, and microclimate (typical rain, winds, humidity, temperature variations, etc.) No two vineyards, not even in the same area, have exactly the same terroir.

Wine regions of France

The major wine regions of France are:

Alsace, a primarily white wine region in eastern France. Alsace is situated on river Rhine and on the border with Germany, a country with which it shares many grape varieties as well as a long tradition of varietal labelling.

Bordeaux, a large region on the Atlantic coast, which has a long history of exporting its wines overseas. Primarily a red wine region, the wine style of which is perhaps the world's most imitated. The better Bordeaux wines are powerful, tannic and very long-lived, and include some of the most collected and traded fine wines of the world. Bordeaux also makes dry and sweet white wines and is the home to some of the world's most famous sweet wines, from the Sauternes appellation.

Burgundy or Bourgogne in eastern France is a region where red and white wines are equally important. Probably more terroir-conscious than any other region, Burgundy is divided into the largest number of appellations of any French region. Better Burgundies, both red and white, are often described as elegant wines, and the top wines from Burgundy's heartland in Côte d'Or command some of the highest prices of any wines in the world. Two parts of Burgundy that are sometimes considered as separate regions are: Beaujolais in the south, close to the Rhône valley region, where almost only red wines are made, in a fruity style that is usually consumed young.

Chablis halfway between Côte d'Or and Paris, where white wines are produced on chalky soil giving a more crisp and steely style than the rest of Burgundy.

Champagne in eastern France, close to Belgium and Luxembourg, is the coldest of France's major wine regions and home to the world's most famous sparkling wine.

Corsica, an island in the Mediterranean, the wines of which are primarily consumed on the island itself.

Jura, a small region in the mountains close to Switzerland where some unique wine styles are produced.

Languedoc-Roussillon, by far the largest region in terms of vineyard surface, and the region in which much of France's cheap bulk wines have been produced. While still the source of much of France's and Europe's overproduction, the so-called wine lake, Languedoc-Roussillon is also the home of some of France's most innovative producers, which usually try to combine traditional French wine and international styles and don't hesitate to take lessons from the New World. Much Languedoc-Roussillon wine is sold as Vin de Pays d'Oc.

Loire valley, primarily a white wine region which stretches over a large distance along the Loire river in central and western France, and where grape varieties and wine styles vary along the river. Four subregions are situated along the river:

Upper Loire is known as Sauvignon Blanc land, producing wines such as Sancerre AOC, but also consists of several VDQS areas.

Touraine produces cold climate-styled white wines (dry, sweet or sparkling) from Chenin Blanc in Vouvray AOC and red wines from Cabernet Franc in Bourgueil AOC and Chinon AOC.

Anjou-Saumur is similar to the Tourain wines with respect to varieties, but the dry Savennières AOC and sweet Coteaux du Layon AOC are often more powerful than their upstream neighbours. Saumur AOC and Saumur-Champigny AOC provides reds.

Pays Nantais is situated closest to the Atlantic, and Muscadet AOC produces white wines from the Melon de Bourgogne grape.

Provence, in the southeast and close to the Mediterranean. Famous for rosé wines but also produces much red wine.

Rhone valley, primarily a red wine region in southeastern France, along the Rhône river. The styles and varietal composition of northern and southern Rhône differ, but both parts compete with Bordeaux for the image as a traditional producer of powerful red wines.

Savoy or Savoie, primarily a white wine region in the Alps close to Switzerland, where many grapes unique to this region are cultivated.

South West France or Sud-Ouest, a somewhat heterogeneous collection of wine areas inland or south of Bordeaux. Some areas produce primarily red wines in a style reminiscent of red Bordeaux, while others produce dry or sweet white wines. Areas within Sud-Ouest include among others:

Bergerac and other areas of upstream Dordogne

Areas of upstream Garonne including Cahors.

Areas in Gascony, also home to the production of Armagnac, Madiran, Côtes de Gascogne, Côtes de Saint-Mont, Pacherenc du Vic-Bilh and Tursan.

Bearn, such as Jurançon

Basque Country areas, such as Irouléguy.

There are also several smaller production areas situated outside these major regions.

Many of those are VDQS wines, and some, particularly those in more northern locations, are remnants of production areas which were once larger.

Trends

France has traditionally been the largest consumer of its own wines. However, wine consumption has been dropping in France for 40 years. During the decade of the 1990s, per capita consumption dropped by nearly 20 percent. Therefore, French wine producers must rely increasingly on foreign markets. However, consumption has also been dropping in other potential markets such as Italy, Spain and Portugal.

The result has been a continuing wine glut, often called the wine lake, that has led to the distillation of wine into industrial alcohol as well as a government program to pay farmers to pull up their grape vines through vine pull schemes. A large part of this glut is caused by the re-emergence of Languedoc wine.

Immune from these problems has been the market for Champagne as well as the market for the expensive ranked or classified wines. However, these constitute only about five percent of French production.

French regulations in 1979 created simple rules for the then-new category of Vin de pays. The Languedoc-Roussillon region has taken advantage of its ability to market varietal wines.

Georgian wine

Not to be confused with Georgia (U.S. state) wine.



Georgian wine

Georgia is the oldest **wine producing region** of Europe, if not the world. Because of this, it is often referred to as "The birth place of wine" or "The cradle of wine making". The fertile valleys of the South Caucasus, which Georgia straddles, are believed by many archaeologists to be the source of the world's first cultivated grapevines and neolithic wine production, over 7000 years ago. Many also believe that the etymology of the word *wine* comes from the Georgian word for wine - *gvino*. Due to the many millennia of wine in Georgian history, the traditions of its viticulture are entwined and inseparable with the country's national identity.

Among the best-known regions of Georgia where wine is produced are Kakheti (further divided onto micro-regions of Telavi and Kvareli), Kartli, Imereti, Racha-Lechkhumi and Kvemo Svaneti, and Abkhazia.

History

It has been archaeologically proven that the roots of Georgian viticulture are between 7000 and 5000 BC, when peoples of South Caucasus discovered that wild grape juice turned into wine when it was left buried through the winter in a shallow pit. This knowledge was nourished by experience, and from 4000 BC Georgians were cultivating grapes and burying clay vessels, kvevri, in which to store their wine ready for serving at perfect ground temperature. When filled with the fermented juice of the harvest, the kvevris are topped with a wooden lid and then covered and sealed with earth. Some may remain entombed for up to 50 years.

This love affair with the grape was given further encouragement by the arrival of Saint Nino in the 4th century. Fleeing Roman persecution in Cappadocia, in what is now central Turkey, and bearing a cross made from vine wood and bound with her own hair. Saint Nino was swept up in the warm embrace of the Georgians, who became early converts to Christianity (in 337 AD, or in 319 AD as recent research suggests.). Thus the cross and the vine became inextricably linked in the Georgian psyche, and the advent of the new faith served to sanction these ancient vinous practices. For centuries, Georgians drank, and in some areas still drink, their delicious wine from horns (called kantsi in Georgian) and skins specially treated for this purpose. These drinking implements came from their herd animals, as no part of the valued and respected beasts went to waste. The horns were cleaned, boiled and polished, creating a unique, durable and quite stylish drinking vessel. These horns were prized by the merchants and warriors that travelled the fertile valleys of the Caucasus. Today they are still a prized symbol of the historic eras.

Wine vessels of every shape, size and design account for the bulk of earthenware artifacts unearthed by Georgian archaeologists. The Georgian craft of pottery is millennia old. Ancient artifacts attest to the high skill of Georgian craftsmen in whose hands water, clay and fire turned into an object of an exceptional beauty much admired by people. The most impressive of all archaeological finds are kvevri, giant clay vessels in which wine was fermented and stored up. The old ones used to dig them into soil, just as we are doing now. Georgian museums have on display numerous clay vessels of all designations. Some were used to ferment grape juice and to store up wine, such as kvevri, chapi and satskhao, and others were used for drinking, such as khelada, doki, sura, chinchila, deda-khelada, dzhami and marani. For ages, artisans polished their skills to improve these vessels. The secrets of trade passed on from fathers to sons. Modern potters carefully study the ancient craft and decorative patterns and create their own pottery making extensive use of ancient national traditions and using the latest scientific and technological achievements to enrich ancient traditions.

Many of the unearthed silver, gold and bronze artifacts of the 3rd and 2nd millennia BC bear chased imprints of the vine, grape clusters and leaves. The State Museum of Georgia has on display a cup of high-carat gold set with gems, an ornamented silver pitcher and some other artifacts dated the 2nd millennium BC. The museum of history has a cameo depicting Bacchus. Numerous sarcophagi with wine pitchers and ornamented wine cups, found in ancient tombs, are a proof that wine was nothing unusual for Georgians at all times. On the basis of this evidence it is safe to say that viticulture is a preeminent theme in the long record of Georgian history.

Viticulture in Georgia today

Georgia ranks 4th in grape production in the former Soviet Union behind Russia, Ukraine, and Moldova, though Georgian wines have always been the most highly prized and sought after. Unfortunately due to this, Georgian wines have recently begun to be widely imitated and counterfeited, exacerbated by the lax quality control and regulation standards of the nations within the CIS. Reportedly, as much as 90% of "Georgian" wines that were sold in Russia were from an indeterminate origin, as there is virtually no

protection of Georgian wine names within Russia. This seems to be one of the main reasons that Georgian wines (along with Moldovan wines) were baned from Russia in March 2006. However, there also seems to be a heavy political dimension to the ban as well. Moscow markets have Georgian wines with names like Kindzmarauli produced in cities throughout Russia. Regrettably falsification occurs within Georgia as well, but has severally been clamped down upon by the Georgian government recently in order to mitigate the Russian ban claims, and to restore its prestige while expanding export opportunities to Western markets. The wine embargo has forced the Georgian government to officially recognize Georgia's role in falsification and many wineries have been closed. Despite these efforts, falsification remains a problem and buyers should confirm they are purchasing from an established, and reputable company. Reportedly recent exports to Germany were sent back to Georgia after they tested positive for falsification at German Customs.

However the authentic Georgian wine is winning praise, and it was announced as of June 18, 2007 that a three-year SIPPO - Swiss Import Promotion Program - (aimed at helping small and medium sized enterprises in emerging and transition markets, gain access to Swiss and EU markets), will promote Georgian wines in Europe. An agreement between SIPPO and the Georgian-Swiss Business Association was signed in which they promised to implement Georgian wine support projects undertaken by the Swiss Ministry of Economy. The three-year SIPPO program targets the promotion of Georgian wine in Europe and plans to develop the Georgian wine industry so that it will match European standards of marketing, winemaking, bottling, and branding. SIPPO also promises to promote Georgian wineries at fairs and exhibitions held across Europe, and to seek potential European partners after exhibitions. Trainings, seminars and workshops in marketing and branding are planned to be carried out during the six month preparatory period in the framework of the SIPPO program, and wine promotion at European exhibitions is scheduled for the spring of 2008.

A group of SIPPO experts went on a three-day monitoring visit to wine factories in the Georgian regions of Kakheti (considered to be the cradle of Georgian wine in east Georgia) and Racha (a highland region in west Georgia renowned for the Usakheauri and Khvanchkara wine that is made there). The group looked through all wineries, checked their technology and equipment standards, tested all possible sorts of Georgian wines and came to the conclusion that Georgian wine is quite ready to be exported to Europe.

Dr. Otto Geiges, of Geiges Consulting (a food quality management consulting company), was surprised at the high quality of Georgian wines. He also found that most Georgian wineries were perfectly equipped and adjusted to Western standards. He predicts that Georgia has a good chance of making it in the Western market and says that, in order to succeed, Georgia must first learn the tastes of the Western market; begin using only the best of their grapes; and to keep away from the old type of low quality sweet wine they used to sell in large quantities to Russia. "These sorts of wines have little chance at Western market," he told Georgian media.

However he also stated “I didn’t expect such high quality, we tested over 60 wines and many of them will have a good chance in Switzerland and other western markets.” He personally liked Mtsvane and Saperavi, and appears quite confident that the European market and particularly Switzerland is ready to accept Georgian wines.

Oliver Stern, the SIPPO Project Manager, explained that Georgian wines are the best from Eastern Europe, and that Georgia has great potential. “This is the reason SIPPO took an interest in Georgia,” he said. He personally liked Tetra but thinks that Saperavi is the most interesting variety due to the particular microsomes it contains. “Microsomes are the very things that wine-lovers in Switzerland are starting to demand,” he explained to Georgian media. “The best chance for impacting European markets falls to the wineries which still produce wines from the local varieties, and which also think of the quality, and are not focused on harvesting high volumes of grapes and producing high volumes of wine*.”

Growing conditions

When it comes to wine-making, Georgia is blessed. Extremes of weather are unusual: summers tend to be short-sleeve sunny, and winters mild and frost-free. Natural springs abound, and the Caucasian Mountain streams drain mineral-rich water into the valleys. Georgia's moderate climate and moist air, influenced by the Black Sea, provide the best conditions for vine cultivating.

Grape varieties in Georgia

Traditional Georgian grape varieties are little known in the West. Now that the wines of Eastern and Central Europe are coming to international awareness, grapes from this region are becoming better known. Although there are nearly 500 to choose from, only 38 varieties are officially grown for commercial viticulture in Georgia:

Rkatsiteli (white) is a variety that is so widely grown in Eastern and Central Europe that it ranks third in the world in hectares grown. It is the most important grape variety used to make Georgian white wines. It is high in acidity and is capable of producing wines with fine character.

Saperavi (red) produces substantial deep red wines that are suitable for extended aging, perhaps up to fifty years. Saperavi has the potential to produce high alcohol levels and is used extensively for blending with other lesser varieties. It is the most important grape variety used to make Georgian red wines.

Mtsvani (or Mtsvane) (white) is also important in Georgian wines, and is often blended with Rkatsiteli to which it adds a fruity, aromatic balance. In the Georgian language Mtsvane means green.

Alexandrouli (Alexandreuli, Alexsandrouli, red)

Alexandria

Tsolikauri (white)

Tetra (white)

Mujuretuli (red)

Ojaleshi (red) is cultivated on the mountain slopes overhanging the banks of the Tskhenis-Tskali river, particularly in the Orbeli village and Samegrelo district (Western Georgia).

Usakhelaure (red) is cultivated mostly in the Zubi-Okureshi district in Western Georgia.

Izabela (red)

Tavkveri (red)

Asuretuli (red)

Cabernet Sauvignon (red)

Aladasturi (red)

Tsitska (white)

Khikhvi (white) is grown in Kardanakhi.

Dzvelshava

Krakhuna

Georgian wine varieties

Traditionally, Georgian wines carry the name of the source region, district, or village, much like French regional wines such as Bordeaux or Burgundy. As with these French wines, Georgian wines are usually a blend of two or more grapes. Georgian wines are classified as sweet, semi-sweet, semi-dry, dry, fortified and sparkling. The semi-sweet varieties are the most popular.

White

Pirosmani is a semi-sweet white wine made from a 40% Tsolikauri, 60% Tsitska blend. It has won 3 gold medals and one silver medal at international competitions.

Tsinandali is a blend of Rkatsiteli and Mtsvane grapes from the micro regions of Telavi and Kvareli in the Kakheti region.

Tvishi is a natural semi-sweet white wine made from Tsolikauri in the Lechkhumi region. It has won one gold medal, two silver medals and one bronze medal in international competitions.

Mtsvani is a dry white wine made from Mtsvani.

Alaznis Veli is white semi-sweet wine made from the Rkatsiteli, Tetra, Tsolikauri and other industrial grape varieties cultivated in Western and Eastern Georgia. The wine of straw color has a characteristic aroma, a fine, fresh and a harmonious taste. It contains 9-11 % alcohol and has 6-7% titrated acidity.

Anakopia is a white semi-dry table wine made from the Tsolikauri grape variety grown in the Sukhumi and Gudauta districts in Abkhazia. The color range is from light to dark-straw. It has a specific aroma and a subtle fresh taste. The alcohol content in the ready wine is 9-11%, sugar content 1-2 g/100 ml, titrated acidity 5-8 g/l. The wine has been produced since 1978.

Tbilisuri is pink semi-dry wine produced since 1984. It is made from the Saperavi, Cabernet and Rkatsiteli grape varieties grown in East Georgia. The wine has a rich fruity taste. The alcohol content is 9-11.5%, sugar content 1-2%, titrated acidity 5-7 g/l.

Khikhvi is a vintage white dessert wine made from the Khikhvi grape variety grown in Kardanakhi. It has pleasant amber color, a characteristic aroma and a delicate taste. Its strength is 15 vol.%, sugar content 18-20%, titrated acidity 4-8 g/l. The wine has been produced since 1924. At international competitions it received 4 gold medals.

Saamo is a vintage dessert white sweet wine is made from the Rkatsiteli grape variety cultivated in the Kardanakhi vineyards of the Gurjaani district in Kakheti. It takes the wine three years to mature. The golden-color wine has an original fine bouquet, a pleasant taste with a harmonious honey fragrance. When ready for use, the wine contains 17% alcohol, 13% sugar and has 4-6 g/l titrated acidity. It has been manufactured since 1980. At international exhibitions Saamo was awarded 4 gold and 1 silver medal.

Gelati is a white dry ordinary wine made of the Tsolikauri, Tsitska and Krakhuna grape varieties cultivated in Western Georgia. The wine of straw color has a characteristic savor with a fruity flavor and fresh harmonious taste. Its strength is 10.0-12.5 vol.% and titrated acidity 5-8%.

Kakheti is a white table wine made of the Rkatsiteli and Mtsvane grape varieties cultivated in Kakheti. The amber-color wine has a fruity aroma with a vanillic flavor. It is characterized by an energetic, velvety and harmonious taste. Its strength is 10.5-13.0 vol.% and titrated acidity 4-6%. At international wine competitions the Kakheti wine was awarded one silver and one bronze medal. It has been produced since 1948.

Bodbe is made from the Rkatsiteli grape variety in the village of Bodbe in the Magaro microdistrict, one of the most beautiful places of Kakheti. The wine has a light-straw color, a fine aroma of wild flowers and a pleasing tender taste which give the wine piquancy highly estimated by connoisseurs. The ready wine contains 10.5-11.5% alcohol and has 5-7% titrated acidity.

Dimi is an Imeretian-type white ordinary wine. It is made from the Tsolikauri and Krakhuna grape varieties grown on small areas in Imereti (Western Georgia) by the old local technique consisting in fermenting the grapes pulp to which some quantity of grapes husks is added. The dark-straw color has a pleasant specific bouquet with a fruity flavor, a fresh harmonious taste and savory astringency. Its strength is 10.5-13.0 vol.% and titrated acidity 6.5-8.0%. The wine has been produced since 1977.

Gareji is a white dry ordinary wine made of the Rkatsiteli and Mtsvane grape varieties cultivated in Kakheti. The wine has a color ranging from pale-straw to amber, a pleasing bouquet and a full harmonious taste. Its strength is 10.0-12.5 vol. % and titrated acidity 4-7%.

Ereti is a white dry ordinary wine made from the Rkatsiteli and Mtsvane grape varieties. It has a straw color, a fine fruity bouquet and a full fresh and harmonious taste. Its strength is 10.0-12.5 vol.% and titrated acidity 5-8%.

Shuamta is a dry wine produced since 1984. It is made from the Rkatsiteli and Mtsvane grape varieties according to the Kakhetian recipe. The wine is of amber or dark-amber color and has a moderately astringent harmonious taste with a fruity aroma. The alcohol content is 10-12%, titrated acidity 4-6 g/l, extractibility over 25 g/l.

Alzani (white) is a mid-straw colored semi-sweet wine made from 100% Rkatsiteli. The name comes from one of the major river systems of Georgia that borders Georgia with Azerbaijan. The climate is slightly warmer than the rest of the Georgian Wine growing regions and gives rise to much sweeter grapes than those found elsewhere. It has won one silver and one gold metal in international competitions.

Red

Akhasheni is a naturally semi-sweet red wine made from the Saperavi grape variety grown in the Akhasheni vineyards of the Gurdzhaani district in Kakheti. The wine of

dark-pomegranate color has a harmonious velvety taste with a chocolate flavor. It contains 10.5-12.0% alcohol, 3-5% sugar and has 5-7% titrated acidity. The wine has been manufactured since 1958. At international exhibitions it was awarded 6 gold and 5 silver medals.

Khvanchkara is a fine naturally semi-sweet red wine made from the Alexandria & Mudzhuretuli grape varieties cultivated in the Khvanchkara vineyards in Western Georgia. The wine has a strong specific bouquet and a harmonious velvety taste with a raspberry flavor. It is of dark-ruby color. The Khvanchkara wine is one of the most popular Georgian semi-sweet wines. It contains 10.5-12.0% alcohol, 3-5% sugar and has 5.0-7.0% titrated acidity. The wine has been manufactured since 1907. For its excellent taste it was awarded 2 gold & 4 silver medals at international exhibitions.

Kindzmarauli is a high quality naturally semi-sweet wine of dark-red color. It is made from the Saperavi grape variety cultivated on the slopes of the Caucasian mountains in the Kvareli district of Kakheti. It has a strong characteristic bouquet and aroma, a gentle harmonious and velvety taste. The wonderful taste and curative properties have won Kindzmarauli general recognition. The wine contains 10.5-12.0% alcohol, 3-5% sugar and has 5.0-7.0% titrated acidity. It has been manufactured since 1942. For its supreme qualities Kindzmarauli was 3 gold, 4 silver & 1 bronze medal at international wine competitions.

Mukuzani is a dry red wine made from 100% Saperavi in Mukuzani, Kakheti. The wine is sourced from the very best wines of the vintage that have been fermented at controlled temperatures and with selected yeast strains. The wines are then matured for 3 years in oak to give the wine-added complexity and flavor. Mukuzani is considered to be the best of the Georgian Dry Red wines made from Saperavi. It has won 9 gold medals, 2 silver medals and 3 bronze medals in international competitions.

Napareuli

Ojaleshi is one of the best red semi-sweet wines made from the grape variety of the same name cultivated on the mountain slopes overhanging the banks of the Tskhenis-Tskali river, particularly in the Orbeli village and Samegrelo district (Western Georgia).

Odzhaleshi has dark-ruby colour, a gentle bouquet and aroma, a harmonious rich taste with a fruity flavor. It contains 10-12% alcohol, 3-5% sugar and has a titrated acidity of 5-6%.

Pirosmani is a naturally semi-sweet red wine. It is made from the Saperavi grape variety cultivated in the Akhoebi vineyards of the Kardanakhi village in the Alazani Valley. The wine is fermented in clay jars buried in the ground, an ancient Kakhetian technology of wine-making. When ready for use, the wine contains 10.5-12% alcohol, 1.5-2.5% sugar and has 5-7% titrated acidity.

Saperavi is a red wine made from the Saperavi grape variety grown in some areas of Kakheti. It is an extractive wine with a characteristic bouquet, a harmonious taste and pleasant astringency. Its strength is 10.5-12.5% and titrated acidity 5-7%. At the international wine competitions this wine received one gold and one silver medal. It has been produced since 1886.

Usakhelaui is a naturally semi-sweet wine, which is superior to all other wines of this kind for its gentle and subtle qualities. It is produced from the excellent Usakhelaui grape variety cultivated mostly in the Zubi-Okureshi district in Western Georgia.

Vineyards are arranged on the mountain slopes. The wine has attractive ruby color,

harmonious sweetness with a wild strawberry flavor. It is noted for a pleasant velvety taste, a delicate bouquet and inimitable piquancy. The wine contains up to 10.5-12.0% alcohol, 3-5% sugar and has 5-7% titrated acidity. It has been manufactured since 1943. The word "Usakhelaure" means "nameless" in Georgia. The wine was so fine that it was hard to find an adequate name for it. At international exhibitions Usakhelaure was awarded 2 gold and 3 silver medals.

Apsny is a naturally semi-sweet red wine made of red grape varieties cultivated in Abkhazia. The wine of pomegranate color has a pleasant aroma, a full and harmonious taste with gentle sweetness. When ready for use, the wine contains 9-10% alcohol, 3-5% sugar and has 5-7% titrated acidity. At an international exhibition the wine received one silver medal.

Lykhny is a naturally semi-sweet pink wine made of the Izabela grape variety cultivated in Abkhazia. The wine has pink color, a specific aroma and a fresh harmonious taste. When ready for use, the wine contains 8-9% alcohol, 3-5% sugar and has 5-7% titrated acidity. At international exhibitions Lykhny was awarded one silver and one bronze medal.

Mtatsminda is a pink table semi-dry wine produced since 1984. It is prepared by the original technology from the Saperavi, Tavkveri, Asureuli, Rkatsiteli and other grape varieties grown in Tetritskaro, Kaspi, Gori and Khashuri districts. The wine is characterized by a harmonious taste with a fruity aroma and a beautiful color. The alcohol content is 9-11.5%, sugar content 1-2%, titrated acidity 5-7 g/l.

Aguna is a pink semi-dry wine produced since 1984. It is made from the Saperavi, Cabernet and Rkatsiteli grape varieties grown in East Georgia. The wine has a rich fruity taste. The alcohol content is 9-11.5%, sugar content 1-2%, titrated acidity 5-7 g/l.

Sachino is a pink semi-dry wine produced since 1984. It is made by the original method from the Aleksandreuli, Aladasturi, Odzhaleshi, Tsitska, Tsolikauri and other grape varieties cultivated in West Georgia. The wine is notable for a mild taste, a moderate extractibility, a pure aroma and a beautiful color. The alcohol content is 9-11.5%, sugar content 1-2%, titrated acidity 5-7 g/l.

Barakoni is a naturally semi-dry red wine made from the unique Alexandreuli and Mudzhureuli grape varieties cultivated in Western Georgia on the steep slopes of the Rioni gorge in the Caucasian mountains. This top quality wine of light-ruby color has a fine fragrance of violets, natural pleasant sweetness and a tender harmonious taste. When ready for use, Barakoni contains 10-12% alcohol, 1.5-2.5% sugar and has 5-7% titrated acidity. The wine has been manufactured since 1981.

Salkhino is a liqueur-type of dessert wine made from the Izabella grape variety with an addition of the Dzvelshava, Tsolikauri and other grape varieties cultivated in the Mayakovski district (Western Georgia). It has characteristic ruby or pomegranate color. The alcohol content is 15%, sugar content 30%, titrated acidity 3-7 g/l. At international competitions the wine received 6 gold medals. It has been produced since 1928

Alaverdi (White and Red)

Alazani (Red) is a light red, semi-sweet wine made from a 60% Saperavi, 40% Rkatsiteli blend. It has won 3 gold medals and 3 silver medals at international competitions. The name comes from one of the major river systems of Georgia that borders Georgia with Azerbaijan. The climate is slightly warmer than the rest of the Georgian Wine growing regions and gives rise to much sweeter grapes than those found elsewhere.

Rkatsiteli Mtsvani
Saperavi Dzelshavi
Fortified

Kardanakhi is a fortified vintage white wine of the type. It is made from the Rkatsiteli grape variety cultivated in the Kardanakhi vineyards of the Gurdzhaani district. The wine matures in oak barrels for three years. The amber color wine has a pleasant specific bouquet with a typical port wine flavor and a fine honey fragrance. It contains 18% alcohol, 10% sugar and has 4-6% titrated acidity. It was awarded 8 gold and one silver international medals.

Anaga is a madeira-type top-quality strong wine made from the Rkatsiteli, Khikhvi and Mtsvane grape varieties cultivated in the Gurjaani, Sighnaghi and Tsitel-Tskaro districts. The wine has light-golden to dark-amber color, a strong peculiar bouquet, an extractive harmonious taste with a clearly pronounced Madeira touch. The alcohol content is 19%, sugar content 4 g/ml, titrated acidity 3 - 7 g/l. The Anaga wine was awarded 1 international silver medal.

Sighnaghi is an ordinary strong wine of the port type made from the Rkatsiteli grape variety grown in the Sighnaghi district in Kakheti. The amber-color wine has an extractive harmonious taste with a clearly pronounced fruity touch. The alcohol content 3 g/100 ml, titrated acidity 5 g/l.

Veria is a fortified vintage white port made from the Rkatsiteli, Mtsvane, Chinuri and other commercial grape varieties grown in Eastern Georgia. The amber-color wine has a peculiar aroma and harmonious taste. Its strength is 18 vol.%, sugar content 7%, titrated acidity 3-7 g/l. At an international wine competition it received 1 gold medal. The wine has been produced since 1977.

Lelo is a port-type wine made from the Tsitska and Tsolikauri grape varieties grown in Zestaphoni, Terjola, Baghdati and Vani districts. The wine has a rich harmonious taste with a fruity aroma and a beautiful golden color. The alcohol content is 19%, sugar content 5 %, titrated acidity 6 g/l.

Marabda is a port-type wine made from the Rkatsiteli grape variety grown in Marneuli and Bolnisi districts. It has a full harmonious taste with a fruity aroma & light-golden color. The alcohol content is 19%, sugar content 5%, titrated acidity 6 g/l.

Kolkheti is a fortified vintage white port is made from Tsolikauri, Tsitska and other commercial white grape varieties grown in Western Georgia. The amber-color wine has a specific bouquet and harmonious taste. Its strength is 18 vol.%, sugar content 7 %, titrated acidity 3-7 g/l. At an international competition the wine received one silver medal. It has been produced since 1977.

Taribana is a port-type wine made from the Rkatsiteli grape variety cultivated in Kakheti. The wine has a mild oily taste, a low sugar content and a beautiful color. The alcohol content is 19%, sugar content 5%, titrated acidity 5 g/l.

Wine styles

Lelo is a port-type wine made from the Tsitska and Tsolikauri grape varieties grown in Zestaponi, Terjola, Baghdati and Vani districts. The wine has a rich harmonious taste with a fruity aroma and a beautiful golden color. The alcohol content is 19%, sugar content 5 %, titrated acidity 6 g/l.

Wine-producing Regions of Georgia

There are five main regions of viniculture, the principal region being Kakheti, which produces seventy percent of Georgia's grapes. Traditionally, Georgian wines carry the name of the source region, district, or village, much like French regional wines such as Bordeaux or Burgundy. As with these French wines, Georgian wines are usually a blend of two or more grapes. For instance, one of the best-known white wines, Tsinandali, is a blend of Rkatsiteli and Mtsvane grapes from the micro regions of Telavi and Kvareli in the Kakheti region.

Kakheti, containing the micro-regions Telavi and Kvareli

Kartli

Imereti

Racha-Lechkhumi and Kvemo Svaneti

Abkhazia

Ajara

German wine



Steep vineyards on *Rüdesheimer Berg* overlooking river Rhine. These vineyards are located in the southwestern part of the region Rheingau at a bend in the river. These vineyards are planted with Riesling grapes, with some Spätburgunder (Pinot Noir), and produce some of the finest wines in Germany.



Steep vineyards along river Mosel, close to the village Ürzig.

German wine is produced in many parts of Germany, with most of the production concentrated in the southwest of Germany, along river Rhine and its tributaries, with the oldest plantations going back to the Roman era. Approximately 60 per cent of the German wine production is situated in the federal state of Rhineland-Palatinate, where 6 of the 13 regions (*Anbaugebiete*) for quality wine are situated. Germany has about 102,000 hectares (252,000 acres or 1,020 square kilometers) of vineyard, which is around

one tenth of the vineyard surface in Spain, France or Italy. The total wine production is usually around 9 million hectoliters annually, corresponding to 1.2 billion bottles, which places Germany as the ninth largest wine-producing country in the world.

As a wine country, Germany has a mixed reputation internationally, with some consumers on the export markets associating Germany with the world's most elegant and aromatically pure white wines while other see the country mainly as the source of cheap, mass-market semi-sweet wines (notably Liebfraumilch) which a discerning wine drinker wary of his or her reputation should avoid altogether. Among the former category, Germany's reputation is primarily based on its sweet wines and for being home to the Riesling grape variety, which at its best is used for aromatic, fruity and elegant white wines that range from very crisp and dry to well-balanced, sweet and of enormous aromatic concentration. While primarily a white wine country, red wine production has virtually exploded in the 1990s and early 2000s, primarily fuelled by domestic demand, and more than one-third of the German vineyard surface is now devoted to the cultivation of dark-skinned grape varieties, with Spätburgunder, the domestic name for Pinot Noir, in the lead.

Wine styles

Germany produces wines in many styles: dry, semi-sweet and sweet white wines, rosé wines, red wines and sparkling wines, called Sekt. (The only wine style not commonly produced is fortified wine.) Due to the northerly location of the German vineyards, the country has produced wines quite unlike any others in Europe, many of outstanding quality. Despite this it is still better known abroad for cheap, sweet or semi-sweet, low-quality mass-produced wines such as Liebfraumilch.

The wines have historically been predominantly white, and the finest made from Riesling. Many wines have been sweet and low in alcohol, light and unoaked. Historically many of the wines (other than late harvest wines) were probably dry (trocken), as techniques to stop fermentation did not exist. Recently much more German white wine is being made in the dry style again. Much of the wine sold in Germany is dry, especially in restaurants. However most exports are still of sweet wines, particularly to the traditional export markets such as Great Britain, which is the leading export market both in terms of volume and value. The United States (second in value, third in volume) and the Netherlands (second in volume, third in value) are two other important export markets for German wine.

Red wine has always been hard to produce in the German climate, and in the past was usually light coloured, closer to rosé or the red wines of Alsace. However recently there has been greatly increased demand and darker, richer red wines (often barrique aged) are produced from grapes such as Dornfelder and Spätburgunder, the German name for pinot noir.

Perhaps the most distinctive characteristic of German wines is the high level of acidity in them, caused both by the lesser ripeness in a northerly climate and by the selection of grapes such as riesling which retain acidity even at high ripeness levels.

History



Vine trellising according to the *Pfälzer Kammerbau* system traditional to the Palatinate, where it was widely used until the 18th century. In an all-wooden version (without the steel wires), this system is supposed to date back to Roman times.

Early history

Viticulture in present-day Germany dates back to Ancient Roman times, to sometime from the 1st to the 4th century AD. In those days, the western parts of today's Germany made up the outpost of the Roman empire against the Germanic tribes on the other side of Rhine. What is generally considered to be Germany's oldest city, Trier, was founded as a Roman garrison and is situated directly on the river Moselle (*Mosel*) in the eponymous wine region. The oldest archeological finds that may indicate early German viticulture are curved pruning knives found in the vicinity of Roman garrisons, dating from the 1st century AD. However, it is not absolutely certain that these knives were used for viticultural purposes. Emperor Probus, whose reign can be dated two centuries later than these knives, is generally considered the founder of German viticulture, but for solid documentation of winemaking on German soil, we must go to around 370 AD, when Ausonius of Bordeaux wrote *Mosella*, where he in enthusiastic terms described the steep vineyards on river Moselle.

The wild vine, the forerunner of the cultivated *Vitis vinifera* is known to have grown on upper Rhine back to historic time, and it is possible (but not documented) that Roman-era German viticulture was started using local varieties. Many viticultural practices were however taken from other parts of the Roman empire, as evidenced by Roman-style trellising systems surviving into the 18th century in some parts of Germany, such as the *Kammerbau* in the Palatinate.

Almost nothing is known of the style or quality of "German" wines that were produced in the Roman era, with the exception of the fact that the poet Venantius Fortunatus mentions red German wine around AD 570.

Medieval times

Before the era of Charlemagne, Germanic viticulture was practiced primarily, although not exclusively, on the western side of Rhine. Charlemagne is supposed to have brought viticulture to Rheingau. The eastward spread of viticulture coincided with the spread of Christianity, which was supported by Charlemagne. Thus, in Medieval Germany, churches and monasteries played the most important role in viticulture, and especially in the production of quality wine. Two Rheingau examples illustrate this: archbishop Ruthard of Mainz (reigning 1089-1109) founded a Benedictine abbey on slopes above Geisenheim, the ground of which later became Schloss Johannisberg. His successor Adalbert of Mainz donated land above Hattenheim in 1135 to Cistercians, sent out from Clairvaux in Champagne, who founded Kloster Eberbach.

Many grape varieties commonly associated with German wines have been documented back to the 14th or 15th century. Riesling has been documented from 1435 (close to Rheingau), and Pinot Noir from 1318 on Lake Constance under the name *Klebroth*, from 1335 in Affenthal in Baden and from 1470 in Rheingau, where the monks kept a *Clebroit-Wyngart* in Hattenheim. The most grown variety in medieval Germany was however Elbling, with Silvaner also being common, and Muscat, Räuschling and Traminer also being recorded.

For several centuries of the Medieval era, the vineyards of Germany (including Alsace) expanded, and is believed to have reached their greatest extent sometime around 1500, when perhaps as much as four times the present vineyard surface was planted. Basically, the wine regions were located in the same places as today, but more lands around the rivers, and land further upstream Rhine's tributaries, was cultivated. The subsequent decline can be attributed to locally produced beer becoming the everyday beverage in northern Germany in the 16th century, leading to a partial loss of market for wine, and to the Thirty Years' War ravaging Germany in the 17th century.

At one point the Church controlled most of the major vineyards in Germany. Quality instead of quantity became important and spread quickly down the river Rhine. The development ended when Martin Luther's activities initiated revolts leading to the death of millions and affecting culture for centuries. In the 1800s Napoleon took control of all the vineyards from the Church, including the best, and divided and secularized them. Since then the Napoleonic inheritance laws in Germany broke up the parcels of vineyards further, leading to the establishment of many cooperatives. However, there are a great deal of notable and world famous wineries in Germany, who have managed to acquire or hold enough land to produce enough wine not only for domestic consumption, but also for export.



German wine from Franken in the characteristic round bottles (Bocksbeutel)

The present German wine law was introduced in 1971, and defined the Prädikat designations as they have been since then.

Geography and climate

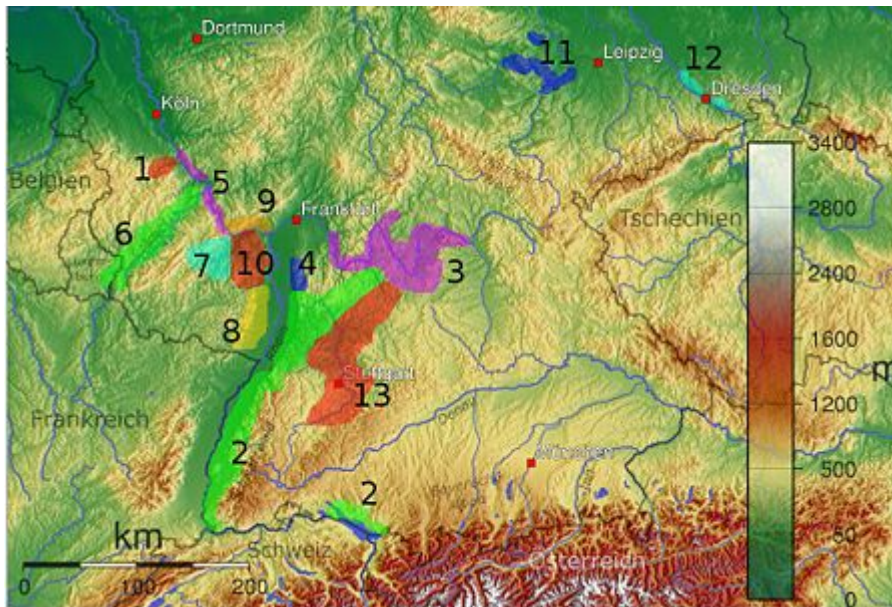
The German wine regions are some of the most northerly in the world. The main wine-producing climate lies below the 50th parallel, which runs through the regions Rheingau and Mosel. Above this line the climate becomes less conducive to wine production, but there are still some vineyards above this line.

Because of the northerly climate, there has been a search for suitable grape varieties (particularly frost resistant and early harvesting ones), and many crosses have been developed, such as Müller-Thurgau in the Geisenheim Grape Breeding Institute. Recently there has been an increase in plantings of Riesling as local and international demand has been demanding high quality wines.

The wines are all produced around rivers, mainly the Rhine and its tributaries, often sheltered by mountains. The rivers have significant microclimate effects to moderate the temperature. The soil is slate to absorb the sun's heat and retain it overnight. The great sites are often extremely steep so they catch the most sunlight, but they are difficult to harvest mechanically. The slopes are also positioned facing the south or south-west to angle towards the sun.

The vineyards are extremely small compared to new world vineyards. This makes the lists of wines produced long and complex, and many wines hard to obtain as production is so limited.

Regions



Germany's 13 regions for quality wine

There are 13 defined regions for quality wine in Germany:

1. **Ahr** - a small region along the river Ahr, a tributary of Rhine, that despite its northerly location primarily produces red wine from Spätburgunder.
2. **Baden** - in Germany's southwestern corner, across river Rhine from Alsace, and the only German wine region situated in European Union wine growing zone B rather than A, which results in higher minimum required maturity of grapes and less chaptalisation allowed. Noted for its pinot wines - both red and white. Although the Kaiserstuhl region in the wine growing region of Baden is Germany's warmest location, the average temperature in the whole wine region is a little bit lower than in Palatinate (zone A). One of two wine regions in the federal state of Baden-Württemberg.
3. **Franconia** or *Franken* - around portions of Main river, and the only wine region situated in Bavaria. Noted for growing many varieties on chalky soil and for producing powerful dry Silvaner wines.
4. **Hessische Bergstrasse** (Hessian Mountain Road) - a small region in the federal state Hesse dominated by Riesling.
5. **Mittelrhein** - along the middle portions of river Rhine, primarily between the regions Rheingau and Mosel, and dominated by Riesling.
6. **Mosel** - along the river Moselle (*Mosel*) and its tributaries, the rivers Saar and Ruwer, and was previously known as *Mosel-Saar-Ruwer*. The Mosel region is dominated by Riesling grapes and slate soils, and the best wines are grown in dramatic-looking steep vineyards directly overlooking the rivers. This region produces wine that is light in body, crisp, of high acidity and with pronounced mineral character. The only region to stick to Riesling wine with noticeable residual sweetness as the "standard" style, although dry wines are also produced.

7. **Nahe** - around the river Nahe where volcanic origins give very varied soils. Mixed grape varieties but the best known producers primarily grow Riesling, and some of them have achieved world reputation in recent years.

8. **Palatinate** or *Pfalz* - the second largest producing region in Germany, with production of very varied styles of wine (especially in the southern half), where red wine has been on the increase. The northern half of the region is home to many well known Riesling producers with a long history, which specialize in powerful Riesling wines in a dry style. Warmer than all other German wine regions. Until 1995, it was known in German as *Rheinpfalz*.

9. **Rheingau** - a small region situated at a bend in river Rhine which give excellent conditions for wine growing. The oldest documented references to Riesling come from the Rheingau region and it is the region where many German wine making practices have originated, such as the use of *Prädikat* designations, and where many high-profile producers are situated. Dominated by Riesling with some Spätburgunder. The Rheingau Riesling style is in-between Mosel and the Palatinate and other southern regions, and at best times combines the best aspects of both.

10. **Rheinhessen** or Rhenish Hesse - the largest production area in Germany. Once known as Liebfraumilch land, but a quality revolution has taken place since the 1990s. Mixed wine styles and both red and white wines. The best Riesling wines are similar to Palatinate Riesling - dry and powerful. Despite its name, it lies in the federal state of Rhineland-Palatinate, not in Hesse.

11. **Saale-Unstrut** - one of two regions in former East Germany, situated along the rivers Saale and Unstrut, and Germany's northernmost wine growing region.

12. **Saxony** or *Sachsen* - one of two regions in former East Germany, in the southeastern corner of the country, along the river Elbe in the federal state of Saxony.

13. **Württemberg** - a traditional red wine region, where grape varieties Trollinger (the region's signature variety), Schwarzriesling and Lemberger outnumber the varieties that dominate elsewhere. One of two wine regions in the federal state of Baden-Württemberg.

These 13 regions (*Anbaugebiete*) are broken down into 39 districts (*Bereiche*) which are further broken down into collective vineyard sites (*Großlagen*) of which there are 167.

The individual vineyard sites (*Einzellagen*) number 2,658.

German wine-growing regions sorted by size (2006 situation)							
Region	Number on map	Vineyard area (ha)	Proportion white:red (%)	Districts	Collective sites	Individual sites	Most grown varieties
Rheinhessen	10	26 281	68:32	3	24	442	Müller-Thurgau

							(16.0%), Dornfelder (13.3%), Riesling (12.2%), Silvaner (9.5%), Portugieser (6.8%), Kerner (5.1%), Spätburgunder (5,1%), Grauburgunder (4.3%), Scheurebe (3.9%)
Palatinate	8	23 353	60:40	2	25	330	Riesling (21.8%), Dornfelder (13.9%), Müller-Thurgau (10.2%), Portugieser (10.1%), Spätburgunder (6.8%), Kerner (5.2%), Grauburgunder (4.5%), Silvaner (3.8%)
Baden	2	16 008	54:46	9	15	315	Spätburgunder (36.7%), Müller-Thurgau (18.1%), Grauburgunder (10.3%), Riesling (7.5%), Weißburgunder (7.1%), Gutedel (6.8%)

Württemberg	13	11 522	29:71	6	20	207	Trollinger (21.6%), Riesling (18.1%), Schwarzriesling (15.6%), Lemberger (13.4%), Spätburgunder (10.9%), Kerner (3.3%)
Mosel	6	8 975	91:9	6	20	507	Riesling (58.2%), Müller-Thurgau (14.7%), Elbling (6.4%), Kerner (4.6%)
Franconia	3	6 123	81:19	3	22	211	Müller-Thurgau (31.3%), Silvaner (20.5%), Bacchus (12.2%)
Nahe	7	4 124	74:26	1	7	312	Riesling (25.7%), Müller-Thurgau (13.6%), Dornfelder (11.2%)
Rheingau	9	3 088	84:16	1	11	120	Riesling (78.4%), Spätburgunder (12.7%), Müller-Thurgau (1.7%)
Saale- Unstrut	11	663	73:27	2	4	20	Müller-Thurgau (19.2%), Weißburgunder (11.6%),

							Silvaner (8.7%)
Ahr	1	548	12:88	1	1	43	Spätburgunder (61.5%), Portugieser (8.8%), Riesling (7.1%)
Mittelrhein	5	460	75:25	2	11	111	Riesling (67.6%), Spätburgunder (8.5%), Müller-Thurgau (6.5%)
Hessische Bergstraße	4	435	80:20	2	3	24	Riesling (49.0%), Spätburgunder (10.1%), Müller-Thurgau (7.8%)
Saxony	12	416	82:18	2	4	16	Müller-Thurgau (19.5%), Riesling (14.9%), Weißburgunder (12.5%)

Grape varieties

Overall nearly 135 grape varieties may be cultivated in Germany - 100 are released for white wine production and 35 for red wine production. According to the international image, Germany is still regarded to be a region for white wine production. Since the 1980s the demand for German red wine has constantly increased and this has resulted in a doubling of the vineyards assigned for the production of red wine. Nowadays over 35% of the vineyards are cultivated with red grapes. Some of the red grapes are also used to produce Rosé.

Out of all the grape varieties listed below, only 20 have a significant market share.

Common grape varieties in Germany (2006 situation, all varieties >250 ha)

Variety	Colour	Synonym(s)	Area (%)	Area (hectares)	Trend	Major regions (with large plantations or high proportion)
1. Riesling	white		20.8	21 197	constant	Mosel, Palatinate, Rheingau, Rheinhessen, Nahe, Mittelrhein, Hessische Bergstrasse
2. Müller-Thurgau	white	Rivaner	13.7	13 988	decreasing	Rheinhessen, Baden, Franken, Mosel, Saale-Unstrut, Sachsen
3. Spätburgunder	red	Pinot Noir	11.6	11 807	increasing	Baden, Palatinate, Rheinhessen, Württemberg, Rheingau, Ahr
4. Dornfelder	red		8.1	8 231	constant	Rheinhessen, Palatinate, Nahe
5. Silvaner	white	Grüner Silvaner	5.2	5 314	decreasing	Rheinhessen, Franken, Saale-Unstrut, Ahr
6. Blauer Portugieser	red		4.6	4 683	decreasing	Palatinate, Rheinhessen, Ahr
7. Grauburgunder	white	Pinot Gris, Grauer Burgunder	4.3	4 382	increasing	Rheinhessen, Palatinate, Mosel

		Ruländer				
8. Kerner	white		3.9	4 004	decreasing	Rheinhessen, Palatinate, Württemberg, Mosel,
9. Weißburgunder	white	Pinot Blanc, Weißer Burgunder, Klevner	3.4	3 491	increasing	Baden, Saale- Unstrut, Sachsen
10. Trollinger	red		2.5	2 518	constant	Württemberg
11. Schwarzriesling	red	Müllerrebe, Pinot Meunier	2.4	2 424	constant	Württemberg
12. Regent	red		2.1	2 183	increasing	
13. Bacchus	white		2.1	2 113	decreasing	Franken
14. Scheurebe	white		1.7	1 781	decreasing	Rheinhessen
15. Lemberger	red	Blaufränkisch	1.6	1 664	increasing	Württemberg
16. Gutedel	white	Chasselas	1.1	1 123	constant	Baden
17. Chardonnay	white		1.1	1 087	increasing	
18. Traminer	white	Gewürztraminer	0.8	832	constant	
19. Faberrebe	white		0.7	689	decreasing	
20. Ortega	white		0.7	686	decreasing	
21. Huxelrebe	white		0.7	677	decreasing	
22. St. Laurent	red		0.7	673	increasing	
23. Elbling	white		0.6	583	decreasing	Mosel

24. Morio-Muskat	white		0.5	541	decreasing	
25. Acolon	red		0.5	460	increasing	
26. Merlot	red		0.4	416	increasing	
27. Domina	red		0.4	395	increasing	
28. <u>Dunkelfelder</u>	red		0.4	372	constant	
29. <u>Cabernet Mitos</u>	red		0.3	317	increasing	
30. Cabernet Sauvignon	red		0.3	274	constant	
31. Sauvignon Blanc	white		0.3	260	increasing	
All white varieties			63.1	64 331	decreasing	
All red varieties			36.9	37 668	increasing	
Grand total			100.0	101 999	constant	

Grape variety trends over time

Per cent share of common grape varieties in Germany 1964-2006. Data taken from German Wine Statistics.

During the last century several changes have taken place with respect to the most planted varieties. Until the early 20th century, Elbling was Germany's most planted variety, after which it was eclipsed by Silvaner during the middle of the 20th century. After a few decades in the top spot, in the late 1960s Silvaner was overtaken by the high-yielding

Müller-Thurgau, which in turn started to lose ground in the 1980s. From the mid-1990s, Riesling became the most planted variety, a position which it probably had never enjoyed before on a national level. Red grapes in Germany have experienced several ups and downs. Throughout the 1960s and 1970s, there was a downward trend, which was reversed around 1980. From mid-1990s and during the next decade, there was an almost explosive growth of plantation of red varieties. Plantings was shared between traditional Spätburgunder and a number of new crossings, led by Dornfelder, while other traditional German red varieties such as Portugieser only held their ground. In the last few years, the growth of red grape plantations has levelled off.

Common white wine grapes

White grape varieties account for 63% of the area planted in Germany. Principal varieties are listed below; there are larger numbers of less important varieties too.

Riesling is the benchmark grape in Germany and cover the most area in the German vineyard. It is an aromatic variety with a high level of acidity that can be used for dry, semi-sweet, sweet and sparkling wines. The drawback to Riesling is that it takes 130 days to ripen and, in marginal years, the Riesling crop tends to be poor.

Müller-Thurgau is an alternative grape to Riesling that growers have been using, and which is one of the so-called "new crossings". Unlike the long ripening time of Riesling, this grape variety only requires 100 days to ripen, can be planted on more sites, and is higher yielding. However, this grape has a more neutral flavour than Riesling, and as the main ingredient of Liebfraumilch its reputation has taken a beating together with that wine variety. Germany's most planted variety from the 1970s to the mid-1990s, it has been losing ground for a number of years. Dry Müller-Thurgau is usually labeled Rivaner.

Silvaner is another fairly neutral, but quite old grape variety that was Germany's most planted until the 1960s and after that has continued to lose ground. It has however remained popular in Franconia and Rheinhessen, where it is grown on chalky soils to produce powerful dry wines with a slightly earthy and rustic but also food-friendly character.

Kerner

Bacchus

Scheurebe

Gewürztraminer

Grauer Burgunder or Ruländer (Pinot Gris)

Weisser Burgunder (Pinot Blanc)

Common red wine grapes

Red wine varieties account for 37% of the plantations in Germany but has increased in recent years.

Spätburgunder (Pinot Noir) - a much-appreciated grape variety that demands good sites to produce good wines and therefore competes with Riesling. It is considered to give the most elegant red wines of Germany.

Dornfelder - a "new crossing" that has become much appreciated in Germany since it is easy to grow and gives dark-coloured, full-bodied, fruity and tannic wines of a style which used to be hard to produce in Germany.

Portugieser

Trollinger

Schwarzriesling (Pinot Meunier)

Lemberger

Released varieties

According to the German wine law, the federal governments are responsible for drawing up lists of grape varieties allowed in wine production. The varieties listed below are officially released for commercial cultivation. The lists include varieties only released for selected experimental cultivation.

released white grapes			
<ul style="list-style-type: none"> • <u>Albalonga</u> • <u>Arnsburger</u> • Auxerrois Blanc • Bacchus • <u>Blue Silvaner</u> • <u>Bronner</u> • Chardonnay • <u>Ehrenbreitsteiner</u> • Ehrenfelser • Elbling • Faberrebe • <u>Findling</u> • <u>Fontanara</u> • <u>Freisamer</u> • <u>Früher Malingre</u> • Gelber Muskateller • Gewürztraminer 	<ul style="list-style-type: none"> • <u>Goldriesling</u> • Grauburgunder • Gutedel • <u>Hibernal</u> • <u>Hölder</u> • Huxelrebe • <u>Irsay Oliver</u> • <u>Johanniter</u> • <u>Juwel</u> • <u>Kanzler</u> • Kerner • <u>Kernling</u> • <u>Mariensteiner</u> • <u>Merzling</u> • Morio-Muskat • Müller-Thurgau (Rivaner) • Muskat-Ottonel 	<ul style="list-style-type: none"> • <u>Nobling</u> • <u>Optima</u> • <u>Orion</u> • Ortega • <u>Osteiner</u> • <u>Perle</u> • <u>Perle von Csaba</u> • <u>Phoenix</u> • <u>Prinzipal</u> • <u>Regner</u> • Reichensteiner • Rieslaner • Riesling • <u>Roter Elbling</u> • <u>Roter Gutedel</u> • <u>Roter Muskateller</u> • Sauvignon Blanc 	<ul style="list-style-type: none"> • Scheurebe • Schönburger • <u>Septimer</u> • Siegerrebe • <u>Silcher</u> • Silvaner • <u>Sirius</u> • <u>Staufer</u> • Veltliner • Weißer Burgunder • <u>Würzer</u>

released red grapes			
<ul style="list-style-type: none"> • Acolon • <u>André</u> • Blauburger • <u>Cabernet Dorsa</u> • <u>Cabernet Mitos</u> • Cabernet Sauvignon • <u>Dakapo</u> • <u>Deckrot</u> • Domina 	<ul style="list-style-type: none"> • Dornfelder • <u>Dunkelfelder</u> • Frühburgunder • <u>Hegel</u> • <u>Helfensteiner</u> • <u>Heroldrebe</u> • Lemberger 	<ul style="list-style-type: none"> • Merlot • <u>Muskat-Trollinger</u> • <u>Palas</u> • Portugieser • Regent • Rondo • Rotberger • Schwarzriesling 	<ul style="list-style-type: none"> • Spätburgunder • St. Laurent • <u>Tauberschwarz</u> • Trollinger • Zweigelt

List of grape varieties

Viticultural practices



In the Mosel region, such as here close to the village of Zell, vines are often trained on individual wooden stakes, so-called *Einzelpfahlerziehung*.

Many of the best vineyards in Germany are steep vineyards overlooking rivers, where mechanisation is impossible and a lot of manual labour is needed to produce the wine.

Since it can be difficult to get ripe grapes in such a northerly location as Germany, the sugar maturity of grapes (must weight) as measured by the Öchsle scale have played a great role in Germany.

German vintners on average crop their vineyards quite high, with yields averaging around 90 hl/ha, a high figure in international comparison. "New" crossings used for low-quality white wine commonly yield 150-200 hl/ha, while quality-conscious producers who strive to produce well-balanced wines of concentrated flavours will rarely exceed 50 hl/ha.

Many wines in Germany are produced using organic farming or biodynamic methods.

Winemaking practices

Chaptalization is allowed only up to the QbA level, not for *Prädikatswein* and all wines must be fermented dry if chaptalised. In order to balance the wine, unfermented grape juice, called Süssreserve, may be added after fermentation.

Classification

German wine classification



A German wine bottle

German wine classification is sometimes the source of confusion, especially to non-German speakers. However, to those familiar with the terms used, a German wine label reveals much information about the quality level and dryness/sweetness of the wine.

Deutscher Tafelwein (German table wine) is mostly consumed in the country and not exported.

Deutscher Landwein (German country wine) comes from a larger designation and again doesn't play an important role in the export market.

Qualitätswein bestimmter Anbaugebiete (QbA) wines are simple wines that meet the first level of quality.

Prädikatswein, recently (August 1, 2007) renamed from Qualitätswein mit Prädikat (QmP) wines are of greater quality. The grapes for these wines must meet a certain level of ripeness. As ripeness increases, the fruit characteristics and price increase.

Kabinett wines are made from grapes picked several days after the QbA grapes are picked. These are the first picked grapes of the Prädikat level.

Spätlese wines ("late harvest") are made from grapes harvested 12-14 days after the Kabinett grapes are picked.

Auslese wines ("select harvest") are made from grapes that have been hand-selected out from the other grapes. These grapes are late-harvest and have a high sugar content.

Beerenauslese wines ("berry selection") are made from grapes that have been left on the vine longer than the Auslese grapes. These grapes develop the fungus Botrytis, which removes the moisture from the grape. Thus these wines are very sweet and make good dessert wines.

Eiswein (ice wine) wine is made grapes that freeze naturally on the vine and reach a sweetness of Beerenauslese level. The grapes are harvested and pressed in the frozen state. The ice keeps part of the water isolated to achieve the high sugar content of these wines.

Trockenbeerenauslese wines ("dry berries selection") are extremely sweet, concentrated and usually quite expensive wines. The grapes used for Trockenbeerenauslese have reached an even more raisin-like state than those used for Beerenauslese.

In addition, wines are classified by the Verband Deutscher Prädikatswein (VDP). Top wines are classified according to region and the very best vineyards.

On wine labels, German wine may be classified according to the residual sugar of the wine. **Trocken** refers to dry wine. These wines have less than 9 grams/liter of residual sugar. These bottles are usually identified by a yellow-coloured capsule. **Halbtrocken** wines are off-dry and have 9-18 grams/liter of residual sugar. Due to the high acidity ("crispness") of many German wines, the taste profile of many halbtrocken wines fall within the "internationally dry" spectrum rather than being appreciably sweet. "Feinherb" wine are slightly more sweet than halbtrocken wines.

There are also several terms to identify the grower and producers of the wine.

Weingut refers to a wine producing estate.

Weinkellerei refers to a winery.

Winzergenossenschaft refers to a winegrowers' co-operative wine.

Gutsabfüllung refers to a grower/producer wine that is estate bottled.

Abfüller refers to a bottler or shipper.

If the suffix "-er" appears after the name of the town, the wine comes from a particular vineyard located in that town.

Industry structure

The German wine industry consists of many small vineyard owners. The 1999 viticultural survey counted 68 598 vineyard owners, down from 76 683 in Western Germany in 1989/90, for an average size of 1.5 ha. Most of the 40 625 operators of less than 0.5 ha should likely be classified as hobby vintners. Many smaller vineyard owners do not pursue viticulture as a full-time occupation, but rather as a supplement to other agriculture or to hospitality. It is not uncommon for a visitor to a German wine region to

find that a small family-owned *Gasthaus* has its own wine. Smaller grape-growers who do not wish or are able to commercialise their own wine have several options available: sell the grapes (either on the market each harvest year, or on long-term contract with larger wineries looking to supplement their own production), deliver the grapes to a wine-making cooperative (called *Winzergenossenschaft* in Germany), or sell the wine in bulk to winemaking firms which use them in "bulk brands" or as a base wine for Sekt. Those who own vineyards in truly good locations also have the option of renting them out to larger producers who will handle the entire operation of the vineyard.

5 892 vineyard owners owned more than 5 ha each in 1999, accounting for 57% of Germany's total vineyard surface, and it is in this category that the full-time vintners and commercial operations are primarily found. However, truly large wineries, in terms of their own vineyard holdings, are rare in Germany. Hardly any German wineries reach the size of New World winemaking companies, and only a few are of the same size as a typical Bordeaux Grand Cru Classé château. Of the ten wineries considered as Germany's best by *Gault Millau Weinguide* in 2007, nine had 10,2 — 19 ha of vineyards, and one (Weingut Robert Weil, owned by Suntory) had 70 ha. This means that most of the high-ranking German wineries only produces around 100 000 bottles of wine per year. That production is often distributed over, say, 10-25 different wines from different vineyards, of different *Prädikat*, sweetness and so on. The largest vineyard owner is the Hessian State Wineries (*Hessische Staatsweingüter*), owned by the federal state of Hesse, with 200 ha vineyards, the produce of which is vinified in three separate wineries. The largest privately held winery is Dr. Bürklin-Wolf with 85,5 ha.

Greek wine

Greece is one of the oldest **wine-producing regions** in the world. The earliest evidence of **Greek wine** has been dated to 6,500 years ago where wine was produced on a household or communal basis. In ancient times, as trade in wine became extensive, it was transported from end to end of the Mediterranean; Greek wine had especially high prestige in Italy under the Roman Empire. In the medieval period, wines exported from Crete, Monemvasia and other Greek ports fetched high prices in northern Europe. Modern Greek wines now compete in the international market once more.

Ancient period

Ancient Greece and wine

The origins of wine-making in Greece go back 6,500 years and evidence suggesting wine production confirm that Greece is home to the second oldest known grape wine remnants

discovered in the world and the world's earliest evidence of crushed grapes. The spread of Greek civilization and their worship of Dionysus, the god of wine, spread Dionysian cults throughout the Mediterranean areas during the period of 1600 BC to the year 0. Hippocrates used wine for medicinal purposes and readily prescribed it. Greek wines and their varieties were well known and traded throughout the Mediterranean. The Ancient Greeks introduced vines such as *Vitis vinifera* and made wine in their numerous colonies in Italy, Sicily, southern France, and Spain. The *Vitis vinifera* grape which thrives in temperate climates near coastal areas with mild winters and dry summers adapted well and flourished in the Northern Mediterranean areas. Classical Greek literature tells of the wines that were most highly prized, while archaeological studies of the amphoras in which wine was transported tell us of the wines that were most widely marketed. These two sources of information are sometimes in conflict.

The most reputable wines of ancient Greece were Chian, Coan, Corcyraean, Cretan, Euboean, Lesbian, Leucadian, Mendaeon, Peparethan wine, Rhodian and Thasian. Two other names may or may not be regional: Bibline wine and Pramnian wine are named in the earliest Greek poetry, but without any reliable geographical details.

Medieval period

Literature and trading records from medieval and early modern Europe, from the 13th to 16th centuries, list several major wines from Greece. They include Malmsey, exported from Monemvasia; Rumney, exported from Methoni; and Cretan and Candy wines from Crete. The Wine Greek named in English and other sources did not come from Greece; it was produced in southern Italy in imitation of the strong, sweet wines for which Greece was best known.

Modern period

In 1937, a Wine Institute was established by the Ministry of Agriculture . However, wars, demographic shifts, economic problems, and other conditions retarded the development of the modern wine industry until the 1950s. During the 1960s, retsina , which had never been a defining part of the Greek wine culture, suddenly became the national beverage. With rapidly growing tourism, retsina became associated worldwide with Greece and Greek wine. However, many in government and the industry realized that the future to a successful industry lay elsewhere. Greece's first Cabernet Sauvignon vineyard was planted in 1963. In 1966, a winery was established which was devoted to producing export-quality wines. In 1971 and 1972, legislation established appellation laws. A quality wine revolution occurred during the decade. During the 1960s and 1970s, a group of large producers came to dominate the industry and struggle with each other for market share.

Modern appellations and regions

A system of appellations was implemented to assure consumers the origins of their wine purchases. The appellation system categorizes wines as:

Appellations of Origin of Superior Quality

Controlled Appellations of Origin

The main wine growing regions of contemporary Greece are:

Aegean Islands

Cretan wines: Peza, Archanes, Dafnes, Sitia

Limnos

Paros

Rhodes

Samos

Santorini

Central Greece

Attic

Epirus

Zitsa

Thessaly

Rapsani

Ankhialos

Ionian Islands

Kefalonia

Macedonia

Amyntaion

Goumenissa

Naoussa

Peloponnesus

Mantinia

Nemea

Patras

Challenges

The Greek wine industry faces a number of challenges. They include declining domestic consumption of wine, increasing competition in the international market, and a need to increase exports. It faces difficulty in competing economically with large New World producers and with well-known grape varieties that are popular with international consumers. On the other hand, such consumers are unfamiliar with the hundreds of indigenous Greek grapes. In addition, artisanal producers anywhere in the world tend to lack economies of scale and brand recognition. However, many observers believe that Greece will become successful in promoting its unique varieties in an international niche market of upscale consumers.

Israeli wine

The **Israeli wine** industry has wineries numbering in the hundreds and ranging in size from small boutique enterprises making a few thousand bottles per year to the largest producing over ten million bottles per year.

Wine in Ancient Israel

Wine has been produced in the Land of Israel since Biblical times. The ancient land of Israel (known at various times as Canaan and Judea) was making wine over two thousand years before Europe. In Biblical times the wine industry was the mainstay of the economy and wine had significant ritual importance.

The city of Gibeon was the center of wine making in ancient Israel. In 1959 and 1960 archaeological expeditions discovered ancient wine cellars saved and preserved at temperatures of 20 degrees Celsius. Furthermore it has been determined that wine was made and stored in ancient Gibeon between 600 C.E and 700 C.E.

Michael Bar Yosef writes in his book that through his travels he visited both Gibeon, Israel as well as Champagne. Besides the vineyards' difference in size (Gibeon being much smaller) Ben Yosef notes absolute similarities between the wine cellars of Gibeon, Israel and Champagne, France as if the same architect was involved in the design and building of the wine cellars *despite the fact that the cellars of Gibeon were built 500 years earlier than the cellars of Champagne, France.*

After the Roman conquest of Judea in 70 C.E., many vineyards were destroyed, and the remaining vines were torn up during the period of Muslim rule that began in 636 C.E. The Muslim conquest led to a 1,200 year halt to local wine production.

These ancient wines lacked the quality that people have become accustomed to in modern times. They were thick and sweet and had to be seasoned just to make them palatable.

==Be bialik é uma bosta and sandy, crops did not survive the hot sun & the first vineyards were struck with phylloxera.

Rothschild built two wineries, one in Zikhron Ya'akov and another in Rishon LeZion. Because of high temperatures the wine of the first vintages went sour, so deep underground cellars were constructed at enormous cost.

According to *Brockhaus and Efron Encyclopedic Dictionary* (86-volume edition), the region's export of wine and cognac in 1895 alone amounted to F 277,000.

In 1906 Baron Edmond de Rothschild passed the management of the wineries onto the growers who formed the Societe Co-operative Vigneronne des Grandes Caves and in 1957 his son, James Rothschild, donated the wineries to the wine growers cooperative.

Their vineyards covered many parts of Israel, but the main concentration was in the coastal regions of Sharon & Samson. The resulting wines were sold under the brand name 'Carmel'.

At the turn of the twentieth century Carmel produced the first Israeli wine to win a medal at a wine show (Carmel No. 1 1900 was a gold medal winner at the Paris World's Fair). It signaled the rebirth of the Israeli wine industry after 2,000 years.

Well into the 1960s, Israel suffered from a reputation of producing wines too thick and sweet to appeal to true wine connoisseurs.

In the 1970s Carmel began to produce Israel's first varietal wines (Cabernet Sauvignon & Sauvignon Blanc).

It is fair to say that Israel's move toward producing quality wines really began with one special bottle of wine - Carmel Special Reserve 1976 (released in 1980). This wine was Israel's first serious 'fine' wine. The wine, which lasted over 15 years, was a definite milestone in the production of Israeli wine (the 1979 vintage was also a great success).

Wine revolution

Part technology and high altitude, cooler vineyards, the Golan led the country to a new dawn of quality wine. They won a host of gold medals and a number of trophies at the IWSC in London and Vinexpo in Bordeaux - in particular with their premier label, Yarden.

Winery began to encourage vineyard owners to improve the quality of their grapes and, in the American tradition, paid bonuses for grapes with high sugar and acid content and rejected those which they perceived as substandard. The winery was also the first to realize that wines made from Grenache, Semillon, Petit Sirah and Carignan grapes would not put them on the world wine map and focused on planting and making wines from Cabernet Sauvignon, Merlot, Sauvignon Blanc, Chardonnay, Pinot Noir, white Riesling and Gewürztraminer.

The Golan wines were a success from the beginning; their second wine, a Cabernet Sauvignon from the 1984 vintage, won a gold medal at the International Wine and Spirit Competition.

Many other wineries have made major steps forward in improving the quality of their wines. There are now five major wineries, approximately a dozen medium sized wineries and a rapidly growing host of small and boutique wineries in the country. Many of these are producing wines that are of high quality, and a few even producing wines good enough to interest connoisseurs and wine lovers throughout the world.

As wine writer Oz Clarke said, "Israel is now on the world wine map", and many local dry red and white wines are as good as some of the fine wines of California, Australia

and others of the "new-world" wine-producing countries. Some Israeli wines are so good that they are compared favorably to the wines of the respected chateaux of France.

Boutique revolution

Starting in the 1990s and continuing in the 2000s there has been an explosion of new boutique wineries throughout Israel. The most famous of these is Domaine du Castel, situated in the Judean Hills, west of Jerusalem. Castel wines were chosen as Decanter Wine of the Month on no less than three occasions.

Wine growing areas

The country is divided into five vine-growing regions:

Galil (Galilee) - the region most suited for viniculture in Israel due to its high elevation, cool breezes, marked day and night temperature changes and rich, well-drained soils (most suitable for Cabernet Sauvignon, Merlot, Sauvignon Blanc and Chardonnay)
Judean Hills - surrounding the city of Jerusalem, and with a cool climate due to the relatively high elevation, this area has proven excellent for viniculture (most suitable for Chardonnay grapes)

Shimshon (Samson) - located between the Judean Hills and the Coastal Plain

Negev - drip irrigation has made it possible to grow grapes in this semi-arid desert region (most suitable for Merlot grapes)

Sharon plain - located near the Mediterranean coast and just south of Haifa - surrounding the towns of Zichron Ya'akov and Binyamina - this is the largest grape growing area in the country

Golan Heights - In the north of Israel, the Golan Heights is a growing wine production region, particularly along the Syria border.

Israel's main wine growing areas remain the traditional coastal regions of Sharon & Shimshon, but the best quality wines are coming from the Upper Galilee, Golan Heights, Judean Hills & Ramat Arad. The soils are Terra Rossa on the coast, limestone on the hills, sandy clay in the south and volcanic in areas of the north. There are approximately 4,000 hectares of vineyards, which makes Israel one of the smallest of all wine producing countries. However there are a surprising number of microclimates that lie between the snow covered Mount Hermon in the northern Golan & the Negev Desert in the south, which allows for the production of many varieties of grapes. The volcanic basalt soil, the relatively cool climate and the night-day temperature differentials of the Golan Heights (within the Galil region) have proven ideal for the production of premium quality wine grapes.

Israel is known for its advanced agriculture & technology and these come together in the vineyards. Whether it is the use of meteorological stations in the vineyards, the latest drip feed methods or planting vineyards in the desert, the Israeli viticulturist is up to date and always experimenting.

Varieties

The most common grape varieties are Cabernet Sauvignon (The best awards for Israeli wines & the premier wine of each winery tends to be with this grape), Merlot, Sauvignon Blanc and Chardonnay. Others include Pinot Noir, Cabernet Franc, Johannisberg Riesling, Gewürztraminer and Muscat Canelli. Of the newer varieties, Syrah/Shiraz was noted as the most promising. Numerous other varieties are available - from Petit Verdot to Viognier. Zinfandel has also come to be planted, thanks to the influx of California-trained winemakers. Petite Sirah is similarly undergoing somewhat of a revival due to the California- and Australia-trained winemakers, as well as abandonment of the inferior clones. There are no longer any indigenous varieties, as the vineyards of antiquity were uprooted early during the first period of Muslim rule, although the Muscat of Alexandria, prominent in the Eastern Mediterranean and used to make dessert wines, comes closest. Emerald Riesling, a cross between Johannisberg Riesling and Muscadelle, is a variety which succeeded in Israel more than in California, where it was originally introduced.

Influences

Although the Israeli wine industry was built on French roots, Californian winemakers were responsible for the significant changes of the 1980s. Today nearly all the winemakers from the larger wineries and some from the better boutique wineries are internationally trained - mainly in Australia, California, France or Italy. It can be said that Australia has now replaced California as the dominant influence.

Prizes

Israel wins most prizes for its red wines, in particular Cabernet Sauvignon, but awards have been won for traditional method sparkling wines, white wines & dessert wines too. Eleven different Israeli wineries have won gold medals at the very highest level of international blind tasting wine competitions at least once, and some are regular winners.

Industry today

Today there are approximately 12 commercial wineries in Israel and over 150 boutique wineries. The largest wineries, which control over 90% of the Israel wine industry, are as follows:

Carmel Winery - founded in 1882 by Baron Edmond de Rothschild. Carmel is the historic winery of Israel. It has existed under Turkish, British & Israeli rule and still has 50% of the local market.

Barkan Wine Cellars - founded in 1990. The winery opened a modern winery at Hulda. In 2004 Barkan were purchased by Tempo, Israel's biggest brewery (owners of Maccabee & Goldstar, importers of Heineken & agents for Pepsi Cola.)

Golan Heights Winery

Efrat Winery - founded in 1870 by the Teperberg family in the Old City of Jerusalem. For many years Efrat has catered to the religious, orthodox Jewish population by virtue of its strong Rabbinical supervision. The winery was move to Motza, at the entrance to Jerusalem.

Binyamina Wine Cellars - founded in 1952 in Binyamina at the site of an unsuccessful perfume factory built by James Rothschild. In the 1960's and 1970's, Eliaz it was the second biggest winery but was geared mainly to religious Jewish market. In 1992 the winery was bought by two Los Angeles filmmakers, renamed Binyamina Wine Cellars.

Tishbi Estate

Galil Mountain

Dalton Winery

Recanati Winery - located in Emek Hefer, owned by Lennie Recanati of the Israeli banking family. The grapes are grown in vineyards in the Upper Galilee.

The following were awarded stars in *Hugh Johnson's Pocket Wine Book 2006* as the leading nine Israeli wineries:

Three Stars

Domaine du Castel - founded in 1983, by Eli Ben Zaken, located in an old chicken coop, at Ramat Raziel in the Jerusalem Mountains.

Golan Heights Winery - located in Katzrin, on the Golan Heights. The winery produces premium varietals, proprietary blends and traditional method sparkling wines, marketed under the labels "Yarden", "Gamla", and "Golan".

Two Stars

Flam Winery

Margalit Winery

Yatir Winery - located at Tel Arad, in Yatir Forest, in the southern Judean Hills, established by joint venture between the growers of Yatir Forest and Carmel Winery.

Yatir has won gold medals in the Challenge International du Vin competition in Bordeaux.

One Star

Amphorae Vineyard

Carmel Winery

Galil Mountain

Saslove Winery - a family operated winery, established in 1998, located at Kibbutz Eyal.

The winery vineyards in Kaditah in the upper Galilee produce .5 acres of Cabernet Sauvignon and Merlot grapes. The winery also produces Sauvignon Blanc, Chardonnay and Muscat Dessert wines. Saslove wines has won gold medals in the Challenge International du Vin competition in Bordeaux.

Others:

Chateau Golan - located on the southern Golan Heights.

Clos de Gat

Ella Valley = located in the Judean Foothills.

Mony Winery - owned by an Israeli Arab family, situated in a monastery. The winery produces kosher wines.

Neot Smadar - located in the Negev Desert, not far north of Eilat.

Odem Mountain - located in the Golan Heights at 1,000 meters altitude.

Tzora Winery - founded in 1993 by Ronnie James, located in Kibbutz Tzora. The winery was the first small winery in Israel to use all the grapes from their own vineyards, instead of buying grapes from elsewhere.

Tourism

It was announced in early 2008 that a 150-acre wine park would be created on the slopes between Zichron Ya'akov and Binyamina in order to promote tourism in the area and wine tourism in Israel in general.

Summary

Israeli wines of today can not be confused with the syrupy sweet wines of past decades. They may be found on the wine lists of Three Star Michelin restaurants or on the shelves of premium wine stores. Yarden has been invited to The Wine Spectator's New York Wine Experience & Castel to the Decanter Fine Wine Encounter - both events are by invitation only, to the finest wineries in the world. Carmel wines are in supermarkets & retail stores in Europe & America. Israeli wines may be found in 40 countries in five continents, but most exports are to the Americas & Western Europe. Israeli wines may be categorized as 'new world wines, from one of the oldest wine producing countries on earth.'

Italian wine

It has been suggested that *Vino cotto* be merged into this article or section. (Discuss)



A classical Italian vineyard scene, with vines growing together with olive trees.



Vineyards around the town of Barolo.

Italian wine is wine produced in Italy, a country which is home to some of the oldest wine-producing regions in the world. Etruscans and Greek settlers produced wine in the country long before the Romans started developing their own vineyards in the second century BC. Roman grape-growing and winemaking was prolific and well-organised, pioneering large-scale production and storage techniques like barrel-making and bottling. Two thousand years later, Italy remains one of the world's foremost producers, responsible for approximately one-fifth of world wine production in 2005.

Wine is a popular drink in Italy. Grapes are grown in almost every part of Italy, with more than 1 million vineyards under cultivation. Each region is proud of its carefully tended, neatly pruned vines. In some places the vines are trained along low supports. In others they climb as slender saplings. The people of each region are also proud of the wine they make from their own grapes.

Most wine-making in Italy is done in modern wineries. However, villagers who make wine for their own use sometimes still tread the grapes with their bare feet, until the juice is squeezed out. They believe this ancient method still makes the best wine.

As far as generalizations can be made, Italian wines tend to be acidic, dry, light-to-medium bodied, and subdued in flavour and aroma. Because of these characteristics, Italian wines are, in general, a better accompaniment to food than they are beverages to be enjoyed on their own.

History

lthough wines had been elaborated from the wild *Vitis vinifera* grape for millennia, it wasn't until the Greek colonization that wine-making flourished. Viticulture was introduced into Sicily and southern Italy by the Mycenaean Greeks, and was well established when the extensive Greek colonization transpired around 800 BC. During the Roman defeat of the Carthaginians (acknowledged masters of wine-making) in the second century BC that Italian wine production began to further flourish. Large-scale, slave-run plantations sprang up in many coastal areas and spread to such an extent that, in AD92, emperor Domitian was forced to destroy a great number of vineyards in order to free up fertile land for food production.

During this time, viticulture outside of Italy was prohibited under Roman law. Exports to the provinces were reciprocated in exchange for more slaves, especially from Gaul where trade was intense, according to Pliny, due to the inhabitants being besotted with Italian wine, drinking it unmixed and without restraint. Roman wines contained more alcohol and were generally more powerful than modern fine wines. It was customary to mix wine with a good proportion of water which may otherwise have been unpalatable, making wine drinking a fundamental part of early Italian life.

As the laws on provincial viticulture were relaxed, vast vineyards began to flourish in the rest of Europe, especially Gaul (present day France) and Hispania. This coincided with the cultivation of new vines, like biturica (ancestor of the Cabernets). These vineyards became hugely successful, to the point that Italy ultimately became an import centre for provincial wines.

Depending on the vintage, modern Italy is the world's largest or second largest wine producer. In 2005, production was about 20% of the global total, second only to France, which produced 22%. In the same year, Italy's share in dollar value of table wine imports into the U.S. was 32%, Australia's was 24%, and France's was 20%. Along with Australia, Italy's market share has rapidly increased in recent years.

Today, Italy is the largest producer of wine in the world with more vineyards than any other place, including France.

Italian appellation system



DOCG seal

Italy's classification system is a modern one that reflects current realities. It has four classes of wine, with two falling under the EU category *Quality Wine Produced in a Specific Region* (QWPSR) and two falling under the category of 'table wine'. The four classes are:

Table Wine:

Vino da Tavola - Denotes wine from Italy. NOTE: this is not always synonymous with other countries' legal definitions of 'table wine'. The appellation indicates either an inferior quaffing wine, or one that does not follow current wine law. Some quality wines do carry this appellation.

Indicazione Geografica Tipica (IGT) - Denotes wine from a more specific region within Italy. This appellation was created for the "new" wines of Italy, those that had broken the strict, old wine laws but were wines of great quality. Before the IGT was created, quality "Super Tuscan" wines such as Tignanello and Sassicaia were labeled Vino da Tavola.

QWPSR:

Denominazione di Origine Controllata (DOC)

Denominazione di Origine Controllata e Garantita (DOCG)

Geographical characteristics

Important wine-relevant geographic characteristics of Italy include:

The extensive latitudinal range of the country permits wine growing from the Alps in the north to almost within sight of Africa in the south;

The fact that Italy is a peninsula with a long shoreline, contributing moderating climate to coastal wine regions; and

The extensive mountains and foothills providing a range of altitudes for grape growing and a variety of climate and soil conditions.

Italian wine regions

Italy's 20 wine regions correspond to the 20 political regions. Understanding of Italian wine becomes clearer with an understanding of the differences between each region; their cuisines reflect their indigenous wines, and vice-versa. The 36 docg wines are located in 13 different regions but most of them are concentrated in Piedmont and Tuscany. Among these are appellations appreciated and sought by wine lovers around the world: Barolo, Barbaresco, Brunello and Chianti Classico. Despite its high quality Amarone is not classified as a Docg.

The regions are, roughly from Northwest to Southeast:



Italian administrative regions
Aosta Valley (Valle D'Aosta)
Piedmont (Piemonte)
Liguria
Lombardy (Lombardia)
Trentino-Alto Adige/Südtirol
Friuli-Venezia Giulia
Veneto
Emilia-Romagna

Tuscany (Toscana)
Marche (Le Marche)
Umbria
Lazio
Abruzzo
Molise
Campania
Basilicata
Apulia (Puglia)
Calabria
Sicily (Sicilia)
Sardinia (Sardegna)

Key Italian wine varietals

Italy's Ministry of Agriculture and Forestry (MIRAF), has documented over 350 grapes and granted them "authorized" status. There are more than 500 other documented varietals in circulation as well. The following is a list of the most common and important of Italy's varietals.

List of grape varieties

Rosso (Red)

Sangiovese - Italy's claim to fame, the pride of Tuscany. Its wines are full of cherry fruit, earth, and cedar. It produces Chianti Classico, Rosso di Montalcino, Brunello di Montalcino, Rosso di Montepulciano, Montefalco Rosso, and many others.

Nebbiolo - The most noble of Italy's varietals. The name (meaning "little fog") refers to the autumn fog that blankets most of Piedmont where it is grown, a condition the grape seems to enjoy. It is a somewhat difficult varietal to master, but produces the most renowned Barolo and Barbaresco, made in province of Cuneo, along with the lesser-known Sforzato, Inferno and Sassella made in Valtellina, Ghemme and Gattinara, made in Vercelli's province. The wines are known for their elegance and bouquet of wild mushroom, truffle, roses, and tar.

Montepulciano - The grape of this name is not to be confused with the Tuscan town of Montepulciano; it is most widely planted on the opposite coast in Abruzzo. Its wines develop silky plum-like fruit, friendly acidity, and light tannin.

Barbera - The most widely grown red wine grape of Piedmont and Southern Lombardy, most famously around the towns of Asti and Alba, and Pavia. The wines of Barbera were once simply "what you drank while waiting for the Barolo to be ready." With a new generation of wine makers, this is no longer the case. The wines are now meticulously vinified, aged Barbera gets the name "Barbera Superiore" Superior Barbera, sometimes aged in French barrique becoming "Barbera Barricato", and intended for the international market. The wine has bright cherry fruit, a very dark color, and a food-friendly acidity.

Corvina - Along with the varietals rondinella and molinara, this is the principal grape which makes the famous wines of the Veneto: Valpolicella and Amarone. Valpolicella

wine has dark cherry fruit and spice. After the grapes undergo passito (a drying process), the Amarone they yield is elegant, dark, and full of raisinated fruits. Some Amarones can age for 40+ years.

Nero d'Avola - Nearly unheard of in the international market until recent years, this native varietal of Sicily is gaining attention for its robust, inky wines, and has therefore been nicknamed "the Barolo of the South".

Dolcetto - A grape that grows alongside barbera and nebbiolo in Piedmont, its name means "little sweet one", referring not to the taste of the wine, but the ease in which it grows and makes great wines, suitable for everyday drinking. Flavors of concord grape, wild blackberries and herbs permeate the wine.

Negroamaro - The name literally means "black and bitter". A widely planted grape with its concentration in the region of Puglia, it is the backbone of the acclaimed Salice Salentino: spicy, toasty, and full of dark red fruits.

Aglianico - Considered the "noble varietal of the south," it is primarily grown in Campania and Basilicata. The name is derived from Hellenic, so it is considered a Greek transplant. Thick skinned and spicy, the wines are both rustic and powerful.

Sagrantino - A native to Umbria, it is only planted on 250 hectares, but the wines are world-renowned. Inky purple, with rustic brooding fruit and heavily tannic, these wines can age for many years.

Malvasia Nera - Red Malvasia varietal from Piedmont. A sweet and perfumed wine, sometimes elaborated in the passito style.

Other major red varieties are Ciliegolo, Gaglioppo, Lagrein, Lambrusco, Monica, Nerello Mascalese, Pignolo, Primitivo, Refosco, Schiava, Schioppettino, Teroldego, and Uva di Troia.

"International" varietals such as Merlot, Cabernet Sauvignon, Syrah, and Cabernet Franc are also widely grown.

Bianco (White)

Trebbiano - Behind cataratto (which is made for industrial jug wine), this is the most widely planted white varietal in Italy. It is grown throughout the country, with a special focus on the wines from Abruzzo. Mostly, they are pale, easy drinking wines, but trebbiano from producers such as Valentini have been known to age for 15+ years. It is known as Ugni Blanc in France.

Moscato - Grown mainly in Piedmont, it is mainly used in the slightly-sparkling (frizzante), semi-sweet Moscato d'Asti. Not to be confused with moscato giallo and moscato rosa, two Germanic varietals that are grown in Trentino Alto-Adige.

Nuragus - An ancient Phoenician varietal found in southern Sardegna. Light and tart wines that are drunk as an apertif in their homeland.

Pinot Grigio - A hugely successful commercial grape (known as Pinot Gris in France), its wines are characterized by crispness and cleanliness. As a hugely mass-produced wine, it is usually delicate and mild, but in a good producers' hands, the wine can grow more full-bodied and complex. The main problem with the grape is that to satisfy the commercial

demand, the grapes are harvested too early every year, leading to wines without character.

Tocai Friulano - A varietal distantly related to Sauvignon Blanc, it yields the top wine of Friuli, full of peachiness and minerality. Currently, there is a bit of controversy regarding the name, as the EC has demanded it changed to avoid confusion with the Tokay dessert wine from Hungary.

Ribolla Gialla - A Slovenian grape that now makes its home in Friuli, these wines are decidedly old-world, with aromas of pineapple and mustiness.

Arneis - A crisp and floral varietal from Piedmont, which has been grown there since the 15th century.

Malvasia Bianca - Another white varietal that peeks up in all corners of Italy with a wide variety of clones and mutations. Can range from easy quaffers to funky, musty whites.

Pigato - A heavily acidic varietal from Liguria, the wines are vinified to pair with a cuisine rich in sea-food.

Fiano (wine) - Grown on the southwest coast of Italy, the wines from this grape can be described as dewy and herbal, often with notes of pinenut and pesto.

Garganega - The main grape varietal for wines labeled Soave, this is a crisp, dry white wine from the Veneto wine region of Italy. It's a very popular wine that hails from northeast Italy around the city of Verona.

Currently, there are over 3,500 distinct producers of Soave.

Other important whites include Carricante, Catarratto, Coda de Volpe, Cortese, Falaghina, Grillo, Inzolia, Picolit, Tocai Friulano, Traminer, Verdicchio, Verduzzo, Vermentino and Vernaccia.

As far as non-native varietals, the Italians plant chardonnay, gewürztraminer (sometimes called *traminer aromatico*), riesling, petite arvine, and many others.

Super Tuscans

The term "Super Tuscan" describes any Tuscan red wine that does not adhere to traditional blending laws for the region. For example, Chianti Classico wines are made from a blend of grapes with Sangiovese as the dominant varietal in the blend. Super Tuscans often use other grapes, especially cabernet sauvignon, making them ineligible for DOC(G) classification under the traditional rules.

In the 1970s Piero Antinori, whose family had been making wine for more than 600 years, decided to make a richer wine by eliminating the white grapes from the Chianti blend, and instead adding Bordeaux varietals (namely, cabernet sauvignon and merlot). He was inspired by a little-known (at the time) cabernet sauvignon made by relatives called Sassicaia, which openly flouted the rules set down for traditional wines in Tuscany. The result was the first Super Tuscan, which he named Tignanello, after the vineyard where the grapes were grown. Other winemakers started experimenting with Super Tuscan blends of their own shortly thereafter.

Because these wines did not conform to strict DOC(G) classifications, they were initially labeled as vino da tavola, meaning "table wine," a term ordinarily reserved for lower quality wines. The creation of the Indicazione Geografica Tipica category (technically indicating a level of quality between vino da tavola and DOCG) helped bring Super Tuscans "back into the fold" from a regulatory standpoint.

Lebanese wine

Map of Lebanon

Lebanon is one of the oldest sites of wine production in the world. The Phoenicians of its coastal strip were instrumental in spreading wine and viticulture throughout the Mediterranean in ancient times. Despite the many conflicts of the region, the country has an annual production of about 600,000 cases of wine, mostly influenced by French wines of Bordeaux and the Rhone.

History

History of ancient Lebanon and History of Lebanon

Vitis vinifera may have been domesticated in Lebanon, although it probably arrived from the South Caucasus via Mesopotamia or the Black Sea trade routes. Vines grew readily in the land of Caanan, the coastal strip of today's Lebanon, and the wines of Byblos (Gubla, Gebal, Jubail, Jbeil) were exported to Egypt during the Old Kingdom (2686 BC–2134 BC). The wines of Tyre and Sidon were famous throughout the ancient Mediterranean, although not all the cargoes reached their destination; Robert Ballard of Titanic fame found the wrecks of two Phoenician ships from 750BC, whose cargo of wine was still intact. As the first great traders of wine ('Cherem'), the Phoenicians seem to have protected it from oxidation with a layer of olive oil, followed by a seal of pinewood and resin - this may well be the origin of the Greek taste for retsina. The philosophers Zeno of Citium and Chrysippus of Soli are both said to have enjoyed their wine, in fact the latter died from overindulgence.

Wine played an important part in Phoenician religion, and the Greek/Roman god Bacchus/Dionysus may have originated in the wine rituals of Canaan. Certainly the great temple at Heliopolis (Baalbek) has many depictions of vines and winedinking, most famously captured by David Roberts in pictures such as 'Baalbek - Ruins of the Temple of Bacchus'. Such rituals may also have influenced the Greek Bacchae, the Jewish Passover Seder feast and the Christian Eucharist. Genesis 14:18 mentions that the Phoenician King Melchizedek gave bread and wine (*yayin*) to Abraham, and Hosea 14:8 suggests "his fame shall be like the wine of Lebanon". Wine also featured heavily in Ugaritic poetry such as the Rapiuma :

"Day long they pour the wine, ... must-wine, fit for rulers. Wine, sweet and abundant, Select wine... The choice wine of Lebanon, Most nurtured by El."

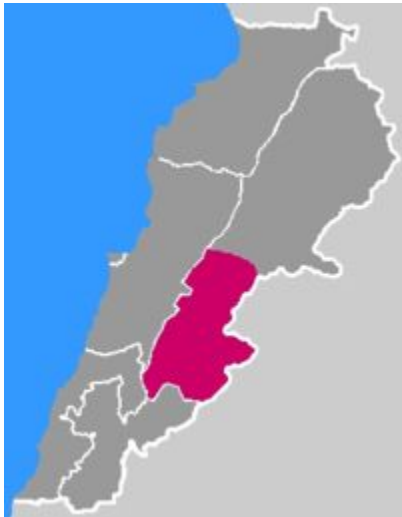
Once Lebanon became part of the Caliphate, wine production declined, although under the millet system it was tolerated among the Christian population for religious purposes. The Christians also developed arak, an ouzo-like spirit flavoured with aniseed.

Winemaking was revived in 1857, when Jesuit monks planted Cinsaut vines from Algeria at Chateau Ksara near Zahlé in the central Beqaa Valley. In 1868 a French engineer, Eugène François Brun, set up Domaine des Tourelles, and others followed, notably Gaston Hochar's Chateau Musar in 1930. Musar would become the standard bearer for Lebanese wines in the West, famous for taking grapes through the front lines of the Lebanese Civil War which separated the vineyards from the winery.

The French influence between the World Wars promoted a culture of wine drinking, as did the sophisticated Mediterranean culture of Beirut at that time.

Frenchman Yves Morard of Chateau Kefraya was arrested as a spy during the Israeli invasion, and was only released when he proved to the Israelis that he knew how to make wine. Things weren't much better during the 2006 conflict, Ksara losing most of their harvest as their workers fled the Israeli bombing. On the bright side, there was a surge in demand during the fighting as British buyers in particular bought Lebanese wine as a mark of solidarity.

Grape varieties



Wine producing areas in Lebanon (red)

Lebanese winemakers have favoured French grapes, particularly Cabernet Sauvignon, Merlot and Rhone varieties such as Cinsaut, Carignan and Grenache. However Lebanon has a rich heritage of indigenous grapes which are attracting more attention, for instance Musar White is made from a blend of Obaideh and Merwah. The Lebanese claim that Obaideh is an ancestral form of Chardonnay - it's not impossible that it may have contributed genetically via the Gouais blanc of the Balkans.

Wineries



Vineyards near Zahle, in the central Beqaa Valley

All the major wineries have their vineyards in the southern Beqaa Valley. Chateau Ksara remains much the biggest, with 70% of all the country's production. It is no longer connected with the Jesuit monastery of Tanail, it was sold in 1972 and suffered considerably during the civil war, but has now bounced back with some stylish reds and rosés made from Rhone varietals such as Carignan and Cinsaut

Next biggest is Château Kefraya, whose majority of shares were bought by Druze politician Walid Jumblat from the De Bustros family in the late 1980s. The former winemaker, Yves Morard, has now set up **Cave Kouroum** nearby.

Chateau Musar is perhaps the best known in the West, it was a particular favourite of Auberon Waugh. Musar achieved international recognition at the Bristol Wine Fair of 1979 and for a long time was the only Lebanese wine widely available in the United Kingdom. The second wine, 'Hochar', is made in a lighter style for earlier drinking. Chateau Musar is known for transporting the grapes across the Front line during the civil war.

Run by Ramzi and Sami Ghosn, Massaya is the new kid on the block that has come from nowhere to become one of the most fashionable wines in France.

There are several other significant wineries, including Domaine Wardy, Vin Héritage, Château Faqra, Château Nakad, Domaine des Tourelles (who make Brun arak, arguably the best in Lebanon), Clos Saint Thomas, Cave Kouroum, Clos de Cana, Nabise Mont Liban, Enotica, Château Khoury and Couvent St. Sauveur. Lebwine.com has a good summary of them, and there's a useful map at lebanonatlas.com.

Moldovan wine



Most of the vineyards in Moldova are located on south facing slopes

Moldova has a well established wine industry. It has a vineyard area of 147,000 hectares (360,000 acres), of which 102,500 ha (253,000 acres) are used for commercial production. Most of the country's wine production is for export. Many families have their own recipes and strands of grapes that have been passed down through the generations.

History

The imprints of *Vitis teutonica* vine leaves near the Naslavcia village in the north of Moldova prove that grapes grew here approximately 6 to 25 million years ago. The size of grape seed imprints found near the Varvarovca village, which date back to 2800 BC, prove that at that time the grapes were already being cultivated. The grapegrowing and winemaking in the area between the Nistru and Prut rivers, which began 4000-5000 years ago, had periods of rises and falls but has survived through all the changing social and economic conditions.

At the end of the 3rd century BC, links between the local population and the Greeks were established and beginning with 107 with the Romans, a fact which strongly influenced the intense development of the grapegrowing and winemaking.

After the formation of the Moldovan feudal state in the 14th century the grapegrowing began to develop and flourished in the 15th century during the kingdom of Stefan cel Mare, who was promoting the import of planting material of high quality varieties from other counties and the improvement of the quality of the wine. Wine was one of the chief exports of Moldova throughout the medieval period, especially to Poland, Ukraine and Russia.

In the 300 years under the Turkish Ottoman Empire Moldova saw a big decline in grapegrowing, as winemaking was forbidden by law. After the peace treaty of 1812 the wine industry started flourishing again. The main varieties were the traditional ones: Rara Neagra, Plavai, Galbena, Zghiharda, Batuta Neagra, Feteasca Albă, Feteasca Neagră, Tămâioasa, Cabasia and many others of local, Hungarian, Bulgarian, Greek, and Turkish varieties. In this period the grape growers gained governmental support and already in 1837 the vineyard area in Bassarabia (the territory of today's Moldova plus the Black Sea

coast) has reached 14,000 hectares, and the wine production has reached 12 million litres. The second half of the 19th century has seen an intensive planting of newly introduced French varieties such as Pinot Blanc, Pinot Noir, Pinot Gris, Aligote, Cabernet Sauvignon, Sauvignon Blanc, Gamay, Muscat Blanc. It was at this time that wines like Negru de Purcari and Romanesti, which have made Moldova famous as a fine wine producer, started to be produced. After the phylloxera damage at the end of the 19th century, it was only in 1906 that the vineyards were started to be re-established with grafted planting material. By 1914 Bassarabia had Russia's biggest vineyard area. Both World Wars considerably damaged the Moldovan vineyards and the wine industry. The re-establishment of the Moldovan vineyards began during the Soviet years, in the 50's. In 10 years more than 150,000 hectares were planted and by 1960 the total vineyard area had reached 220,000 hectares. In 2006, a diplomatic conflict with Russia began after the 2006 Russian ban of Moldovan and Georgian wines.

Wine growing regions in Moldova

In Moldova four regions for wine growing are to be found:

North region

Codru (central region)

South region

South-East region which includes the famous Purcari region.

Local varieties



Rara Neagra grapes in a Purcari region vineyard

Only a few local varieties can still be found in Moldova today:

Feteasca Albă: White indigenous white variety. Makes crisp, fresh white wines with fine floral aromas.

Feteasca Regală: White. A natural cross between Feteasca Albă and Furmint.

Rara Neagră: Indigenous red variety. In Romania it is called Băbească Neagră. Makes dark colored, full bodied red wines with fine red fruit aromas.

Introduced varieties

White varieties: Chardonnay, Sauvignon Blanc, Aligoté, Pinot Gris, Pinot Blanc, Riesling, Traminer, Muscat, Silvaner, Müller-Thurgau, Rkatsiteli.

Red varieties: Cabernet Sauvignon, Merlot, Pinot Noir, Malbec, Saperavi, Gamay.

In 2006 Syrah, Cabernet Franc and Petit Verdot were conditionally registred for trial.

Divin

Divin - represents the name, patented in the Republic of Moldova, of the country's brandy, produced in conformity with the classic technology of cognac production.

Some producers



Chateau Lion Gri

Cricova

Aurvin

Kvint - wine and brandy

Cellars

The **Moldovan wine** collection "Mileștii Mici", having 1.5 million bottles is the largest in Europe, according to the Guinness Book. It stretches for 200 km, of which only 50 km are currently in use.

New Zealand wine



Wine-producing regions in New Zealand



A selection of New Zealand wines

New Zealand wine is largely produced in ten major wine growing regions spanning latitudes 36° to 45° South and extending 1,600 km (1,000 miles). They are, from north to south Northland, Auckland, Waikato/Bay of Plenty, Gisborne, Hawke's Bay, Wellington, Nelson, Marlborough, Canterbury and Central Otago.

History

Wine making and vine growing go back to colonial times in New Zealand. Due to economic (the importance of the protein export industry), legislative (prohibition and temperance) and cultural factors (overwhelming predominance of beer and spirit drinking British immigration), wine was a marginal activity. Dalmatian immigrants at the end of the nineteenth and beginning of the twentieth century brought with them viticultural knowledge and set up the nascent NZ wine industry in West and North Auckland. Typically their vineyards produced sherry and port for the palates of New Zealanders of the time, and table wine for their own community.

The three factors that held back the development of the industry simultaneously underwent subtle but historic changes in the late 1960s and early 1970s. In 1973 Britain entered the European Economic Community, which required the ending of historic trade terms for New Zealand meat and dairy products. This led ultimately to a dramatic restructuring of the agricultural economy. Before this restructuring was fully implemented, diversification away from traditional protein products to products with potentially higher economic returns was explored. Vines, which produce best in low moisture and low soil fertility environments, were seen as suitable for areas that had previously been marginal pasture. The end of the 1960s saw the end of the New Zealand institution of the "six o'clock swill", where pubs were open for only an hour after the end of the working day and closed all Sunday. The same legislative reform saw the introduction of BYO (bring your own) licences for restaurants. This had a profound and unexpected effect on New Zealanders' cultural approach to wine.

Finally the late 1960s and early 1970s noted the rise of the OE (Overseas Experience), where young New Zealanders travelled and lived and worked overseas, predominantly in Europe. The OE as a cultural phenomenon goes back before this time, but by the 1960s a distinctly Kiwi (New Zealand) identity had developed and the passenger jet made the OE experience possible for a large numbers of New Zealanders who experienced first-hand the decidedly different wine-drinking cultures of Europe.

First Steps

In the 1970s, Montana in Marlborough started producing wines which were labelled by year of production (vintage) and grape variety (in the style of wine producers in Australia). The first production of a Sauvignon Blanc of great note appears to have occurred in 1977. Also produced in that year were superior quality wines of Muller Thurgau, Riesling and Pinotage.

The excitement created from these successes and from the early results of Cabernet Sauvignon from Auckland and Hawkes Bay launched the industry with ever increasing investment, leading to more hectares planted, rising land prices and greater local interest and pride. Such was the boom that over-planting occurred, particularly in the "wrong" varieties that fell out of fashion in the early 1980s. In 1984 the then Labour Government paid growers to pull up vines to address a glut that was damaging the industry. Ironically

many growers used the Government grant not to restrict planting, but to swap from less economic varieties (such as Müller Thurgau and other hybrids) to more fashionable varieties (Chardonnay and Sauvignon Blanc), using the old root stock. The glut was only temporary in any case, as boom times returned swiftly.

Sauvignon Blanc Leads The Way

New Zealand is home to what many wine critics consider the world's best Sauvignon Blanc. Oz Clarke, a well known British wine critic wrote in the 1990s that New Zealand Sauvignon Blanc was "arguably the best in the world" (Rachman). Historically, Sauvignon Blanc has been used in many French regions in both AOC and Vin de Pays wine. The most famous had been France's Sancerre. It is also the grape used to make Pouilly Fumé.

Following Robert Mondavi's lead in renaming Californian Sauvignon Blanc Fumé Blanc (partially in reference to Pouilly Fumé and partially to denote the smokiness of the wine produced due to its aging in oak) there was a trend for oaked Sauvignon Blanc in New Zealand during the late 1980s. Later the fashion for strong oaky overtones and also the name waned.

In the 1980s, wineries in New Zealand, especially in the Marlborough region, began producing outstanding, some critics said unforgettable, Sauvignon Blanc. "New Zealand Sauvignon Blanc is like a child who inherits the best of both parents—exotic aromas found in certain Sauvignon Blancs from the New World and the pungency and limy acidity of an Old World Sauvignon Blanc like Sancerre from the Loire Valley" (Oldman, p. 152). One critic said that drinking one's first New Zealand Sauvignon Blanc was like having sex for the first time (Taber, p. 244). "No other region in the world can match Marlborough, the northeastern corner of New Zealand's South Island, which seems to be the best place in the world to grow Sauvignon Blanc grapes"

Climate and Soil

The wine regions in New Zealand stretch from latitudes 36°S in the north (Northland), to 45°S (Central Otago) in the south.

Wine regions are mostly located in free draining alluvial valleys (Hawke's Bay, Martinborough, Nelson, the Wairau and Awatere valleys of Marlborough, and Canterbury) with notable exceptions (Waiheke Island, Kawarau Gorge in Central Otago). The alluvial deposits are typically the local sandstone called greywacke, which makes up much of the mountainous spine of New Zealand. Sometimes the alluvial nature of the soil is important, as in Hawke's Bay where the deposits known as the Gimblett Gravels represent such quality characteristics that they are often mentioned on the wine label.

Another soil type is represented in Waipara, Canterbury. Here there are the Omihi Hills which are part of the Torlesse group of limestone deposits. Viticulturalists have planted

Pinot Noir here due to French experience of the affinity between the grape type and the chalky soil on the Côte d'Or.

The climate in New Zealand is maritime, meaning that the sea moderates the weather producing cooler summers and milder winters than would be expected at similar latitudes in Europe and North America. Maritime climates tend also to demonstrate higher variability with cold snaps possible at any time of the year and warm periods even in the depth of winter. The climate is typically wetter, but wine regions have developed in rain shadows and in the east, on the opposite coast from the prevailing moisture-laden wind. The wine regions of New Zealand tend to experience cool nights even in the hottest of summers. The effect of consistently cool nights is to produce fruit which is nearly always high in acidity.

Industry Structure and Production Methods

There are a diversity of methods of production of New Zealand wine. The traditional concept of a vineyard, whereby grapes are grown on the land surrounding a central simply-owned or family-owned estate with its own discrete viticultural and wine making equipment and storage is only one model. While the European cooperative model (where district or AOC village wine-making takes place in a centralised production facility) is uncommon, contract growing of fruit for wine-makers has been a feature of the NZ industry since the start of the wine making boom in the 1970s.

Indeed a number of well known quality wine producers started out as contract growers. Alternately, many fledgling producers started out using solely contract fruit as their own vines matured into production. Some producers use contract fruit to supplement the range of varieties they market, even using fruit from other geographical regions. It is common to see, for example, an Auckland producer market a "Marlborough Sauvignon Blanc", or a Marlborough producer market a "Gisborne Chardonnay".

Contract growing is an example of the use of indigenous agri-industrial methods that pre-date the NZ wine industry. Another example of the adaptation of NZ methods toward the new industry was the universal use of stainless steel in wine making adapted from the norms and standards of the New Zealand dairy industry. There was an existing small scale industrial infrastructure ready for wine makers to economically employ. It should be remembered that while current wine making technology is almost universally sterile and hygienic world-wide, the natural antibiotic properties of alcohol production were more heavily relied upon in the 1970s when the NZ wine industry started.

This pervasive use of stainless steel almost certainly had a distinctive effect on both New Zealand wines styles and the domestic palate. The early wines which made a stir internationally were lauded for the intensity and purity of the fruit in the wine. Indeed the strength of flavour in the wine favoured bone dry styles despite intense acidity. While stainless steel did not produce the intensity of fruit, it allowed for its exploitation. Even today, NZ white wine tends toward drier end of the spectrum.

Varieties, Styles and Directions

Red Blends and Bordeaux Varieties

New Zealand Reds are typically made from either a blend of varieties (Cabernet Sauvignon, Merlot, and much less often Cabernet Franc, Petit Verdot and Malbec), or pinot noir. Recently, in Hawkes Bay there have been wines made from Syrah, either solely or blends, and even Tempranillo, Montepulciano and Sangiovese.

Early success in the 1980s in the North Island led to red wine planting and production concentrating on Cabernet Sauvignon by Corbans, McWilliams and Mission Estate among others. Very often it was found that vegetal characteristics predominated as Cabernet Sauvignon struggled to ripen in New Zealand conditions. Mediocre wines were often accused of being "stalky". As viticulture improved with experience of New Zealand's "cool climate" conditions and more Merlot and other blending wines were employed, this fault was increasingly eliminated. This trend continues and can be seen in the NZ Wine Institute statistics where hectares planted of Cabernet Sauvignon declined in the period 2003 to 2005, from 741 to 678, while Merlot increased from 1,249 to 1,592.

Typically "bordeaux blends" come from regions and sub-regions that are relatively hot and dry for New Zealand, such as Waiheke Island and Hawke's Bay. Wines that have made a name for Waiheke Island include Stonyridge Larose and Goldwater Estate. Wines that typify the best of Hawkes Bay include Te Mata Estate's Coleraine and Awatea, Esk Valley's The Terraces and Villa Maria's Reserve Merlot/Cabernets. In Marlborough there are a number of producers of bordeaux varietal wines.

However, examples of bordeaux blends can be found as far south as Waipara, in Canterbury where Pegasus Bay's Maestro has demonstrated the recent decade's drift away from Cabernet Sauvignon predominant blends to Merlot predominant with the addition of Malbec.

In general New Zealand red wine tends to be forward and early maturing, fruit-driven and with restrained oak. No definitive regional characteristics have developed in New Zealand, the principal differences between wines being determined by the vintage, vineyard and wine-maker's philosophy. However, some preliminary trends are worth commenting on. Central Otago particularly Bannockburn pinot noir can have distinct earthy, mineral and wild thyme notes. Hawkes Bay bordeaux blends have greater body than other New Zealand reds. Marlborough Pinot Noirs are notable for their ripeness and fruitiness.

Pinot Noir

Pinot Noir is a grape variety whose importance in New Zealand is greater than the weight of planting. Early in the modern wine industry (late 1970s early 1980s), the comparatively low annual sunshine hours to be found in NZ discouraged the planting of red varieties. But even at this time great hopes were had for Pinot Noir (see Romeo

Bragato). Initial results were not promising for several reasons, including the mistaken planting of Gamay and the limited number of Pinot Noir clones available for planting. However in recent years Pinot Noir from Central Otago has won numerous international awards and accolations making it one of New Zealand's most sought-after varieties.

One notable exception was the St Helena 1984 Pinot Noir from the Canterbury region. This led to the belief for a time that Canterbury might become the natural home for Pinot Noir in New Zealand. While the early excitement passed, the Canterbury region has witnessed the development of Pinot Noir as the dominant red variety. The sub-region Waipara has some interesting wines. Producers include Pegasus Bay, Waipara Springs and Omihi Hills.

The next region to excel with Pinot Noir was Martinborough on the southern end of the North Island. Several vineyards including Palliser Estate, Martinborough Vineyards, Murdoch James Estate and Ata Rangi consistently produced interesting and increasingly complex wine from Pinot Noir at the end of the 1980s and into the 1990s.

At around this time the first plantings of Pinot Noir in Central Otago occurred in the Kawarau Gorge. Central Otago had a long (for New Zealand) history as a producer of quality stone fruit and particularly cherries. Significantly further south than all other wine regions in New Zealand, it had been overlooked despite a long history of grape growing. However, it benefited from being surrounded by mountain ranges which increased its temperature variations both between seasons and between night and day making the climate unusual in the typically maritime conditions in New Zealand.

The first vines were planted using holes blasted out of the north facing schist slopes of the region, creating difficult, highly marginal conditions. The first results coming in the mid to late 1990s excited the interest of British wine commentators, including Jancis Robinson and Oz Clarke. Not only did the wines have the distinctive acidity and abundant fruit of New Zealand wines, but they demonstrated a great deal of complexity, with aromas and flavours not common in New Zealand wine and normally associated with burgundian wine. Producers include Felton Rd, Chard Farm and Mt Difficulty.

The latest sub-region appears to be Waitaki, on the border between Otago and Canterbury.

In a recent blind tasting of New Zealand Pinot Noir featured in Cuisine magazine (issue 119), Michael Cooper reported that of the top ten wines, five came from Central Otago, four from Marlborough and one from Waipara. This compares with all top ten wines coming from Marlborough in an equivalent blind tasting from last year. Cooper suggests that this has to do with more Central Otago production becoming available in commercial quantities, than the relative qualities of the regions' Pinot Noir.

As is the case for other New Zealand wine, New Zealand Pinot Noir is fruit-driven, forward and early maturing in the bottle. It tends to be quite full bodied (for the variety), very approachable and oak maturation tends to be restrained. High quality examples of

New Zealand Pinot Noir are distinguished by savoury, earthy flavours with a greater complexity.

White

In white wines Chardonnay and Sauvignon Blanc predominate in plantings and production. Typically Chardonnay planting predominate more the further north one goes, however it is planted and produced in Central Otago. There is no discernible difference in styles for Chardonnay between the New Zealand wine regions so far. Individual wine makers and the particular qualities of a vintage are more likely to determine factors such as malolactic fermentation or the use of oak for aging.

New Zealand Sauvignon Blanc has been described by some as "alive with flavors of cut grass and fresh fruits", and others as "cat's pee on a gooseberry bush" (but not necessarily as a criticism).

Other white varieties commonly include (in no particular order) Riesling, Gewürztraminer, and Pinot Gris, and less commonly Chenin Blanc, Pinot Blanc, Müller-Thurgau and Viognier.

Riesling is produced predominantly in Martinborough and south. The same may be said with less forcefulness about Gewürztraminer (which is also planted extensively in Gisborne). Pinot Gris is being planted increasingly, especially in Martinborough and the South Island. Chenin Blanc was once more important, but the viticultural peculiarities of the variety, particularly its unpredictable cropping in New Zealand, have led to its disfavour. Milton Estate in Gisborne produces an example of this variety.

The market success of Sauvignon Blanc, Chardonnay and lately Pinot Noir mean that these varieties will dominate future planting.

Sparkling Wine

Excellent quality Methode Traditionelle sparkling wine is produced in New Zealand. Typically, it was Marlborough that was the commercial birthplace of New Zealand Methode Traditionelle sparkling wine. Marlborough still produces a number of high quality sparkling wines, and has attracted both investment from Champagne producers (Deutz) and also champenois wine-makers (Daniel Le Brun). Other sparkling wines from Marlborough include Pelorous (from Cloudy Bay), and the now venerable Montana/Pernod Ricard brand, Lindauer.

Wine Regions of New Zealand

Wairarapa

The Wellington/Wairarapa wine-growing region is one of New Zealand's smallest, with several sub-regions, which include Gladstone, Martinborough, Masterton and Opaki. Martinborough was the original area planted, on the basis of careful scientific study, in the 1970's, which identified its soils and climate as perfectly suited to the cultivation of Pinot Noir. As a consequence, many of the vineyards established there are older than their counterparts in the rest of the Wairarapa. Subtle differences are seen in the wines from the South Wairarapa (which includes Martinborough), which has more maritime influences, to those grown further north.

Martinborough

Martinborough is a small wine village located at the foot of New Zealand's North Island, in the South Wairarapa, just 1.5 hours drive from Wellington, the capital city. The combination of topography, geology, climate and human effort has led to the region becoming one of New Zealand's premier wine regions in spite of its small size. Less than 2% of the country's wine production is grown in Martinborough, yet in shows and competitions, it rates much more highly. The local Winegrowers organisation states: "Officially New Zealand's sixth largest region, Wellington/Wairarapa is small in production terms but makes a large contribution to the country's quality winemaking reputation." .

The vineyards are shielded from the elements by steep mountains, while the growing season from flowering to harvest is amongst the longest in New Zealand. Naturally breezy conditions control vine vigour, creating lower yields of grapes with greater intensity . A genuine cool climate, with a long, dry autumn in NZ, provides an ideal ripening conditions for Pinot Noir and other varietals, such as Riesling, Syrah and Pinot Gris. A small number of wineries are producing Cabernet Franc of a high standard. Most of the wineries are located on the area's alluvial river terraces near the township (the Te Muna, Huangarau and Dry River Regions).

Martinborough wineries are relatively small and typically family-owned, with the focus on producing quality rather than quantity. Relatively small yields enable Martinborough winemakers to devote themselves to handcrafting superior wines. Among the many long-established wineries, several, including Te Kairanga, Ata Rangi, Palliser Estate, Murdoch James Estate and Dry River, have become internationally recognised as premium producers of Pinot Noir .

Key production figures:

The total Wellington/Wairarapa producing area is 758ha.

The Wairarapa currently has 54 wineries, more than twice the 24 in the region in 1995. Predominant varieties for the 2006 vintage were: Pinot Noir (38%); Sauvignon Blanc (35%); Chardonnay (11%); Riesling (0.08%); Pinot Gris (0.03%).& the Cabernets (incl. Cab sauvignon & franc (0.012%); and the remaining 16% includes Merlot, Syrah, Malbec, and Gewurztraminer.

In 2007, the producing area in Wellington/Wairarapa represented just two percent of the total New Zealand wine producing area.

Trends in Production and Export

The initial focus for the industry's export efforts was the United Kingdom. The late 1970s and early 1980s were not only pioneering times for production but also marketing and as with many New Zealand products, wine was only really taken seriously at home when it was noticed and praised overseas and in particular by British wine commentators and critics. For much of the history of New Zealand wine exportation the United Kingdom market, with its lack of indigenous production, great thirst and sophisticated wine pallet has been either the principal or only market. In the last decade the British market's overwhelming importance has eroded; while still the single largest export market, it now (2006) makes up only one third of total exports by value, only slightly larger than the American and Australian markets. Japan is a particularly strong importer of high-end New Zealand wines: in 2006, it spent NZ\$14.44 per liter of wine imported, compared to New Zealand's average price of NZ\$8.87/L.

New Zealand's wine industry has become highly successful in the international market. To meet the increasing demand for its wines, the country's vineyard plantings have more than tripled in the ten years ending in 2005. Sales continue to increase. For example, "From 2004 to 2005, exports to the United States skyrocketed 81 percent to 1.45 million cases, more than two-thirds of which was Sauvignon Blanc, still the country's undisputed flagship wine."

Praise for and criticism of New Zealand wine

One critic described drinking Cloudy Bay Sauvignon Blanc to "hearing Glenn Gould playing Bach's *Goldberg Variations*". Cloudy Bay Vineyards set a new standard for New World Sauvignon Blanc and was arguably responsible for the huge increase in interest in such wines, particularly in the United Kingdom. Veuve Clicquot, the French Champagne producer, now owns a controlling interest in Cloudy Bay.

In 2006 Grove Mill Marlborough Sauvignon Blanc won three trophies at the International Wine Challenge in London, the most prestigious award was for the best Sauvignon Blanc in the world. Continued acclaim for the wines of Marlborough will add to the ground work of such companies as Cloudy Bay Vineyards, Saint Clair Estate Winery and Montana.

Following on from the early success of Sauvignon Blanc, New Zealand has been building a strong reputation with other cultivars; Pinot Noir, Pinot Gris and Syrah are just three examples.

The opinions of expert commentators vary. For example, renowned wine critic Robert Parker in his *Wines of the World*, while noting the success of New Zealand's Sauvignon Blanc and the enormous amount of interest in New Zealand's wine, only devotes a couple of pages in a very large two volume book to New Zealand. Parker disparages most New Zealand red wine as 'atrociously vegetal', saying that it is 'unbelievable' that anyone could find something to praise in those offerings. He does, however, make more complimentary remarks about New Zealand Pinot Noir.

By comparison, Jancis Robinson observes, when commenting on NZ Pinot Noir that, while "comparisons with Burgundy are inevitable, New Zealand Pinot Noir is rapidly developing its own distinctive style, often with deeper colour, purer fruit and higher alcohol. While regional differences are apparent, the best wines do have Burgundy's elusive complexity, texture and "pinosity" and are capable of ageing". She goes on to say "It is a testament to the skill and craft of New Zealand producers that poor examples are infrequently encountered".

Wine competition controversy

In late 2006, questions emerged about the integrity of New Zealand wine competition following the accusations of cheating by Marlborough based winery Wither Hills in the October *Cuisine* Magazine annual wine competition. Wither Hills was accused of submitting a smaller batch production under the same label of a different wine that was available for public purchase. During the competition the Wither Hills 2006 Marlborough Sauvignon blanc won a perfect five star rating but when compared to a supermarket purchased bottle of the same label was found to be a different wine with varying degrees of alcohol and sugar content. Winemaker Brent Marris claimed the discrepancy came from two separate bottling runs and that the wine sometime commonly changes from when it is bottled in July and a second batch is later bottled in December. The wine submitted for the wine competition was a limited first run bottling. An external audit by the New Zealand Winegrowers Association found no irregularities in Wither Hills accounting of their production and no evidence that Wither Hills deliberately submitted a different quality wine to wine competitions. In the previous decade, two other wineries were found guilty of this offense Lintz Estate and Coopers Creek and stripped of their wine competition awards.

In response to the controversy, the New Zealand Wine industry looked into the problem of having different wines potentially being sold under the same label. A criticism of Wither Hills was the lack of labeling their wine submitted for wine competition as a *first release* wine which would have distinguished it from the different wine that was available in the supermarkets. Many New Zealand wineries do make it a practice of labeling smaller or first run batches with a different label than its larger runs and these are typically the wines that are submitted for wine competitions. This presented another question for the wine industry in judging the value of wine competitions when the sizable number of these wines will not be available for the public. This opened up the competitions to criticisms of being "gold-medal or high-score hunt(s)". A possible

solution that has been proposed is for wine competitions to purchase entrant wines from a supermarket or public seller instead of having the wineries supply the wines directly.

Statistics

New Zealand wine production

Year	1995	1996	1997	1998	1999	2000	2001	2002	2003	2004	2005	2006	2007
Productive vine area (hectares)	6,110	6,610	7,410	7,580	9,000	10,197	11,648	13,787	15,800	18,112	21,002	22,616	24,660
Total Production (millions of litres)	56.4	57.3	45.8	60.6	60.2	60.2	53.3	89.0	55.0	119.2	102.2	133.2	

The National grape harvest has increased dramatically in the last decade.

New Zealand wine production by grape variety (hectares)

Year	2003	2004	2005	2006	2007
Sauvignon Blanc	4,516	5,897	7,043	8,860	
Chardonnay	3,515	3,617	3,731	3,779	
Pinot Noir	2,624	3,239	3,623	4,063	
Merlot	1,249	1,487	1,492	1,420	
Riesling	653	666	806	853	
Cabernet Sauvignon	741	687	678	531	

Source of statistics: New Zealand Winegrowers Statistical Annual 2007

Portuguese wine



The traditional rebelo boat, used to transport Port Wine from the Douro Valley to the cellars near the city of Porto.

Portuguese wine is part of the ancient traditions introduced to the region by ancient civilizations such as the Phoenicians, Carthaginians, Greeks, and mostly the Romans.

It started to export its wines to Rome during the Roman Empire. Modern exports developed with trade to England after a treaty in 1703.

Portugal has the oldest appellation system in the world, the Douro Valley. This region and Vinho Verde region, in the Northwest produces some of the world's finest, unique and highest value-added wines. Alentejo and Dão regions produces fruitful flavour wines, suitable for a casual wine drinker.

Portugal has two wine producing regions protected by UNESCO as World Heritage: the Douro Valley Wine Region (*Douro Vinhateiro*) and Pico Island Wine Region (*Ilha do Pico Vinhateira*).

Portugal has a large variety of native breeds (about 500), producing a very wide variety of different wines with distinctive personality. *The Oxford Companion to Wine* describes the country as having "a treasure trove of indigenous grape varieties". With the quality and uniqueness of its wines, the country is a sizable and growing player in wine production, being in the top 10, with 4% of the world market (2003). The country is considered a traditional wine grower with 8% of its continental land dedicated to vineyards. Only the highest mountain peaks are unable to support viticulture. Portugal produces some of the world's best wines, as reflected in its success in international competitions.

History

Demarcated Wine

Regions (D.O.C.)
Vinhos Verdes
Porto e Douro
Dão
Bairrada
Bucelas
Colares
Carcavelos
Setúbal
Alentejo
Lagoa
Lagos
Portimão
Tavira
Madeira

In Mythology, Luso was son or companion of Bacchus, the god of winery and Feast. Mythically, Lusitania gained its name from Luso. Lusitania was an ancient Roman province in the present day Portugal.

There are some theories that the Tartessians first cultivated vineyards in the Iberian Peninsula in the Tagus Valley about 2000 BC. Later in the 10th century BC, the Phoenicians introduced vineyards in the region. But it was in the 7th century BC, when the Greeks installed in the Peninsula that the wine making art developed. In Alcácer do Sal, a cratera was found, the cratera is a vase used by the Ancient Greeks to drink and dilute wine with water, showing that the Ancient Greeks also drank Portuguese wines.

During the Roman rule over Portugal, the vineyard culture greatly developed, as the region supplied Rome with its wines. The wines became popular in Rome, leading to the demand being superior to wine production.

During the Reconquista in the 12th and 13th centuries, with the populating (*povoamento*) of the conquered territories, areas that due to religion the Arabs reduced wine production, and planting grapevines were a priority. During this period, some new varieties were added to the ancient ones, from Burgundy came the French varieties. And during the period of discoveries, Henry the Navigator brought to the newly discovered island of Madeira the moscatel and malvasia from the Greek Island of Crete.

Due to historical reasons, England was to where Portuguese wines were most exported. Exports of Portuguese wines from Northern Portugal to England are known since the 12th century. From this commerce a wide variety of wines started to be grown in Portugal. And, in 1758, the first wine-producing region of the world, the *Região*

Demarcada do Douro was created under the orientation of Marquis of Pombal, in the Douro Valley. The demarcated region had the aim to guarantee the production of excellent quality wines.

In the Reign of King Charles, the *Região Demarcada do Vinho Verde* and the *Região Demarcada do Dão* among Colares, Carcavelos, Setúbal, and Madeira were created. These wines were already famous before the creation of the Demarcated region. In 1979, Bairrada was added and in 1980 the Algarve region (Lagoa, Lagos, Portimão, and Tavira) was finally demarcated. In 1998, the Alentejo region was demarked by the gathering several smaller demarked regions created in 1995.

Portugal is home to one of the greatest international wine success stories of modern times. That is the production and marketing of medium sweet, lightly sparkling rosés. In the late 1980s, Mateus accounted for over 40% of the country's total table wine exports and was especially popular in Europe. Lancers is better known in the United States, where it continues to be successful.

Grapes

The type of grapes (*castas*) is as important as the type of soil and climate, creating the different Portuguese wine breeds, the *Castas* - grape varieties.

It produces distinctive wines from the Northern regions to Madeira Islands, passing by the Algarve and the Azores.

The particular breed of wines makes Portugal a country with distinctive personality in terms of wine growing. But this distinctiveness brings more difficulties than advantages, due that it would be easier to produce international wine varieties.

In Portugal only some varieties of *castas* are authorized in the Demarcated regions:

- Vinhos Verdes - white and red castas
- Porto - white and red castas
- Douro - white and red castas
- Dão - white and red castas
- Bairrada - white and red castas
- Bucelas - white castas
- Colares - white and red castas
- Carcavelos - generous castas
- Setúbal - generous castas
- Alentejo - white and red castas
- Algarve - white, red, and Liqueurous castas
- Madeira - generous castas

Each region has its own *Comissão Vitivinícola* to supervise the quality of the wines in various aspects of the cultivation and preparation of vineyards, but also in assuring the quality of the wine, for instance, in its flavour and scent.

The Appellation System

Denominação de Origem Controlada

The *appellation* system of the Douro region was created nearly two hundred years before that of France, in order to protect its superior wines from inferior ones.

The quality and great variety of wines in Portugal are due to noble castas, microclimates, soils and proper technology.

Officinal designations:

Quality Wine Produced in a Specific Region (QWPSR) or VQPRD - Vinho de Qualidade Produzido em Região Demarcada

These are the most protected wine and indicates a specific vineyard, such as Port Wine, Vinhos Verdes, and Alentejo Wines. These wines are labeled D.O.C. (Denominação de Origem Controlada) which secures a superior quality.

Wines that have more regulations placed upon them but are not in a DOC region fall under the category of Indicação de Proveniência Regulamentada (IPR, Indication of Regulated Provenance)

Regional Wine - Vinho Regional Carries with it a specific region within Portugal.

Table Wines - Vinho de Mesa carries with it only the producer and the designation that it's from Portugal.

Vinhos Verdes

Vinho Verde



Wineyards in Vinho Verde Demarcated Region in Minho, Portugal

Vinho Verde is produced from grapes which do not reach great doses of sugar. Therefore, Vinho Verde does not require an aging process.

These wines are produced in the Northwest of Portugal in the historical regions of Minho and Douro Litoral. The region produces wines from very Ancient times; only in 1908 the region was demarcated. Vinho Verde is influenced by the nearby ocean and high humidity, typical aspects of the region that can be observed in the wine's refreshing taste. Thus, Vinho Verde always requires low temperatures before serving. It is known for having diuretic and digestible properties. And, are a category of wines that are unique and typical of Portugal. These are very light wines and naturally gassy.

Vinho Verde wines are now largely exported, and are the most exported Portuguese wines after the Port Wine. The most popular variety in Portugal and abroad are the white wines, but there are also red and more rarely rosé wines.

A notable variety of Vinho Verde is Vinho Alvarinho which is a special variety of white Vinho Verde, the production of Alvarinho is restricted by EU law to a small sub-region of Monção, in the northern part of the Minho region in Portugal. It has more alcohol (11.5 to 13%) than the other varieties (8 to 11.5%).

Port Wine and Douro wines

Port wine



A glass of tawny port.

The port wine vines need to grow on soil that is rich in schist and require a specific climate. Made using a unique vinification method, this wine is very special and known worldwide. The red varieties are the most common. The wine is produced in the beautiful landscape of the Douro Valley in Alto Douro region, a region that is now classified as World Heritage by UNESCO, and the wine is exported from the city of Porto, thus acquiring the name *porto* (or "port" in English-speaking countries). There are several varieties of port wine: some of the most popular are the tawny, white, ruby, and Late Bottled Vintage (L.B.V.).

Vinho do Douro

Douro wine (Vinho do Douro), from the same region of port wines, originally were bitter wines, but the relation between Portugal and England led the English to enhance this wine with a kind of Portuguese brandy known as *aguardente* for it to support a voyage from Portugal to England. And since then, the wine only got better, and it appears by the

first time in the registries of exports in 1679. Today's Douro wines are favourite table wines with some traits that are reminiscent of a port wine.

The "Barca Velha" is a widely notable wine, which is not only seen as, perhaps, the best Portuguese wine, but also as one of the best wines of the world.

Dão wine (Vinho do Dão)

Vinho do Dão

Dão wine is from the *Região Demarcada do Dão*, a region demarcated in 1908, but already in 1390 there were taken some measures to protect this wine. The Dão Wine is produced in a mountainous region with temperate climate, in the area of the Mondego and Dão Rivers in the north region of central Portugal. These mountains protect the *castas* from maritime and continental influences.

The Dão wines, both red and white have fruitful flavour. Some of the used *castas*, such as the Touriga Nacional, are unique to the country and do not exist anywhere else. It has a minimum alcohol by volume of 11%. Many vintners consider these wines to be the best Portuguese table wines, the most notable are the "Grão Vasco" and the "Aliança".

- *Red Castas:*
Alfrocheiro, Jaen,
Rufete, Tinta Roriz,
and Touriga
Nacional;
- *White Castas:* Bical,
Cerceal Branco,
Encruzado, and
Malvasia-Fina.

Bairrada Wine (Vinho da Bairrada)

Vinho da Bairrada

Bairrada wine, is produced in the *Região Demarcada da Bairrada*. The name "Bairrada" is from "barros" (clay) and due to the clayey soils of the region. Although the region was classified in 1979, it is an ancient vineyard region. The vines grow exposed to the sun, favouring the further maturity of the grapes. The Baga *casta* is intensely used in the wines of the region.

The Bairrada region produces table, white and red wines. Yet, it is notable for its sparkling natural wine: the "Conde de Cantanhede" and "Marquês de Marialva" are the official brands for this wine.

In Portugal, Bairrada Wine is especially notable to drink in restaurants along with a typical roasted piglet, the *Leitão da Bairrada*.

Moscatel wines

Muscat (grape and wine)

Moscatel is a liqueurous wine from the Setúbal Peninsula. Although the region has produced wines since the dawn of nationality, it was in 1797 that the wines of Setúbal were first mentioned. Since 1870, most of the Setúbal Moscatels have been grown with special care. And the most known is "Moscatel Roxo", a wine that only becomes commercialized after aging 20 years in a cellar.

There is another variety of Moscatel wine, the "Moscatel de Favaíós", in the *Região Demarcada do Douro*, it is made from a different *casta*, and the "Galego" (white), while Moscatel Roxo is made upon a *casta* with the same name has the wine.

Alentejo wines

Alentejo Wines



Cellar in the Alentejo Demarcated Region

Located in southern Portugal, Alentejo is ideal for the production of high quality wines suitable for the occasional consumer which makes it one of the most popular Portuguese wines. The grapes are planted in vast vineyards extending over rolling plains under the scorching sun which shines on the grapes and ripens them for the production of Alentejo Wines.

Alentejo produces white wines with an intense original nose which are fruity. The red wines are slightly acidic with a bouquet of very ripe fruits yet soft and balanced on the palate.

Alentejo Wines are, with Vinho Verde, the preferred wine for the Portuguese consumer, as they represent 47% of the quality wine market's quota with only 12% of the national wine production. This is largely due to excellent nationwide marketing as well as the appeal of Alentejo wines to the occasional consumer. This preference is also reflected in

the export market, as Alentejo wines are also sold in the far east, namely China, a nation without a wine-drinking tradition.

Colares sand wine

Colares is type of wine produced in sandy soils outside Lisbon between the foothills of Sintra and Roca Cape. Because of Lisbon's urban sprawl, the lands available for vineyards became so small, that the demands has always been higher than the production, making it one of the most expensive Portuguese wines. The Colares sand wine tastes has a soft blend of nuts and red fruits. Preferred temperature for consumption is 18 degrees Celsius for red wines and 12 for white wines.

Some Portuguese wine terms

Adega: Winery

Branco: White

Casta: Grape variety

Colheita: Vintage year

Garrafeira: A reserva red wine aged at least two years in a barrel and one year in a bottle; a white wine aged at least six months in a barrel and six months in a bottle.

Maduro: mature (in opposition to verde). Mature wines are Portuguese wines produced in all regions except the ones produced in Vinho Verde region, due to that, the term "maduro" rarely appears on bottles.

Quinta: Vineyard

Reserva: Superior quality wine of a single vintage

Seco: Dry

Tinto: Red

Verde: green (in opposition to maduro). Wines produced in Vinho Verde region with a distinctive method.

Vinho: Wine

Romanian wine

Romania is one of the world's largest **wine producers**, producing (as of 2003) around 545,700 tonnes of wine. In recent years, Romania has attracted many European business people and wine buyers, due to the cheap prices of both vineyards and wines compared to other wine producing nations such as France, Germany, and Italy.

History

Wine was first introduced 3,000 years ago in Dacia (present-day Romania) by the Greeks, who arrived from the Black Sea. Due to the mild mediterranean climate and fertile Danube Delta, the location proved to be successful and the grape vineyards thrived.

Later on, during the medieval ages, Saxons emigrated to Romania, bringing along with them different variations of Germanic grape vines. However, by the 1800s, most of these grape vines were replaced by grapes from Western Europe.

In the 1880s, phylloxera (a pale yellow sap-sucking insect that attacks the roots of vines) arrived in Romania from North America. The phylloxera wiped out a majority of Europe's vineyards, including those in Romania. Eventually, many of the Romanian vines were replaced by those imported from France and other foreign nations, such as Merlot, Chardonnay, and Pinot Noir.

In 2003, Romania was the twelfth largest wine producing country in the world.

Wine producing regions

- Cotnari
- Dealu Mare
- Murfatlar
- Odobesti
- Recas
- Tarnave
- Vânu Mare

South African wine

South African wine has a history dating back to 1659, and at one time Constantia was considered one of the greatest wines in the world. Under apartheid, the industry struggled with inferior grape varieties and industrial winemaking, but the dismantling of the old state cooperatives and access to international markets has unleashed a burst of new energy and new investment.

Production is concentrated around Cape Town, with major vineyard and production centres at Paarl, Stellenbosch and Worcester.

History

On 2nd February 1659 the founder of Cape Town, Jan van Riebeeck, produced the first wine recorded in South Africa. In 1685, the Constantia estate was established in a valley facing False Bay by the Governor of the Cape, Simon van der Stel. His 'Vin de Constance' soon acquired a good reputation. But it was Hendrik Cloete, who bought the homestead in 1778, who really made the name of Constantia famous, with an unfortified wine made from a blend of mostly Muscat de Frontignan (Muscat Blanc à Petits Grains), Pontac, red and white Muscadel (probably clones of Muscat Blanc à Petits Grains??) and a little Chenin Blanc. It became a favourite tipple of European kings and emperors, from Frederick the Great to Napoleon. But the vineyards were decimated by phylloxera, the Cloete family were bankrupted, and Groot Constantia was sold to the government as an experimental station. In 1980 Duggie Jooste bought Klein Constantia, redeveloped it, and is now selling a new version of Vin de Constance made from Muscat Blanc à Petits Grains.

On 8th January 1918, growers in the Western Cape founded the Koöperatieve Wijnbouwers Vereniging van Zuid-Afrika Bpkt (KWV). KWV came to dominate the industry until the end of the apartheid. In the 1930s they set up the South African Wine Farmers Association (SAWFA) as a 50:50 joint venture with their British agents, Vine Products, taking full control after the Second World War.

Restrictions on the sale of "whites man's liquor" to black South Africans were lifted in the 1960s. Restrictions were never placed on Coloured South African laborers for fear of collapsing the wine farm labor force. Production quotas were abolished in the 1990s, and KWV shed its regulatory functions to the South African Wine Industry Trust and its producing interests to the Wijngaard Co-operative, leaving a publicly-quoted marketing company.

Classification

There are about 60 appellations within the Wine of Origin (WO) system, which was implemented in 1973 with a hierarchy of designated production regions, districts and wards. More recently 3 "Geographical Units" have been declared, which may cover a number of WO Regions plus some additional districts and wards.

WO wines must be made 100% from grapes from the designated area. "Single vineyard" wines must come from a defined area of less than 5 hectares. An "Estate Wine" can come from adjacent farms, as long as they are farmed together and wine is produced on site. A **ward** is an area with a distinctive soil type and/or climate, and is roughly equivalent to a European appellation. A district can contain several terroirs, whereas a ward can't, which explains why Cape Point, with just one winery, is a district and not a ward.

Varietal WO wines must contain at least 85% of the named variety (75% before 2006). About 75 varieties are currently approved for WO wines.

KwaZulu-Natal

KwaZulu-Natal wine

On the east coast around Durban, the newest of the Geographical Units has little history of winegrowing but early efforts look promising.

Northern Cape

Northern Cape wine

Along the valley of the Orange River, the river creates a cool microclimate that traditionally has favoured white wines. This Geographical Unit includes the district of Douglas and the wards of Hartswater, Lower Orange (Benede Oranje, home to most of the national sultana crop and a lot of Colombard) and Rietrivier Free State.

Douglas

Douglas wine

This district near Kimberley has just one cooperative.

Western Cape

Western Cape wine

This Geographical Unit covers almost all of the South African winelands, including the regions of Breede River Valley, Coastal Region, Klein Karoo and Olifants River. It also includes the otherwise unassigned southern districts of Bot River, Cape Agulhas, Overberg, Plettenberg Bay and Walker Bay, and the wards of Cederberg, Ceres, Herbertsdale, Prince Albert Valley, Ruiterbosch and Swartberg.

Bot River (Botrivier)

Bot River wine

There are three wineries on the banks of the 'butter' river, Goedvertrouw, Beaumont Wines, and Wildekrans Estates.

Cape Agulhas

Cape Agulhas wine

The southern tip of Africa, where the Atlantic Ocean meets the Indian Ocean, offers a unique terroir where Sauvignon Blanc thrives, particularly in the ward of Elim.

Overberg

Overberg wine

This district south of Paarl is cooled by Atlantic breezes and is producing some exciting cool-climate Sauvignon Blanc, Chardonnay and Pinot Noir. It includes the Elgin and Klein River wards.

Plettenberg Bay

Plettenberg Bay wine

Newly declared WO that is home to Bramon Estate, who are best known for a sparkling Sauvignon Blanc.

Walker Bay

Walker Bay wine

West of Cape Agulhas, this coastal district produces some high quality wines from the Burgundy varieties. Hemel-en-Aarde Valley, Sunday's Glen and Upper Hemel-en-Aarde Valley were recently declared as wards.

Breede River Valley

Breede River Valley wine

This region lies about 90km northeast of Cape Town, between Paarl and Worcester. Centred on Rawsonville, this region used to concentrate on bulk sweet wines.

Breedekloof

Breedekloof wine

Recently split out of Worcester, this district contains the wards of Goudini and Slanghoek.

Robertson

Robertson wine

About 150km east of Cape Town, this offshoot of the Breede River Valley is perhaps best known for Chardonnay and Sauvignon Blanc, and is establishing a reputation for quality reds. Its vineyards and orchards are cooled both by the Breede River and the on-shore breezes, so the climate is quite temperate. The district includes the wards of Agterkliphoogte, Bonnievale, Boesmansrivier, Eilandia, Hoopsrivier, Klaasvoogds, Le

Chasseur, McGregor and Vinkrivier. In early June there is a Wacky Wine Weekend, with festivities and "open house" at many wineries.

Swellendam

Swellendam wine

This districts covers the wards of Buffeljags and Stormsvlei.

Worcester

Worcester wine

The Worcester district 120km northeast of Cape Town is South Africa's biggest producer of wine and brandy by volume, although hitherto the quantity has not been matched by quality. It includes the wards of Aan-de-Doorns, Hex River Valley, Nuy and Scherpenheuvel.

Coastal Region

Coastal Region wine

This contains the famous winelands of the Cape, including the most famous ward of all, Constantia.

Cape Point

Cape Point wine

This one-winery, 30ha district was created in 1998 to recognise the achievements of Sybrand van der Spuy at Cape Point Vineyards. The ocean breezes allow slow ripening, with excellent results from Sauvignon blanc and Semillon in particular.

Darling

Darling wine

This district used to be part of Swartland, but was split off in recognition of its unique climate that benefits from cooling breezes from the Atlantic. It includes the high-altitude Groenekloof ward, which is best known for Sauvignon Blanc.

Paarl

Paarl wine

About 50km east of Cape Town lies the Paarl district, one of the most famous of South Africa's winegrowing areas, particularly for Rhone-style red wines such as Syrah and Pinotage, and more recently Viognier-based whites. It covers the Franschhoek Valley, Wellington, Simonsberg-Paarl and Voor Paardeberg wards.



Stellenbosch vineyard

Stellenbosch

Stellenbosch wine

Stellenbosch is a university town south of Paarl, about 50km southeast of Cape Town. It is the heart of South Africa's greatest wine region, notable for the number of small wineries concentrating on red wines, including many of South Africa's best. It includes the Banghoek, Bottelary, Devon Valley, Jonkershoek Valley, Papegaaiberg, Polkadraai Hills and Simonsberg-Stellenbosch wards.

Swartland

Swartland wine

Some 60km north of Cape Town, the 'black land' has traditionally produced fortified wines and some concentrated reds from Pinotage and Shiraz vines grown without irrigation. Malmesbury is the most famous ward, there is also Riebeekberg.

Tulbagh

Tulbagh wine

Nestling in the shadow of the Winterhoek Mountains, the Tulbagh district has a variety of microclimates and is home to 5 estates and 2 cooperatives. Traditionally a producer of white wines and sparkling wine, it is moving towards quality red wines.

Tygerberg

Tygerberg wine

Cooled by the sea, this district wants to become the Bordeaux of South Africa, with the Philadelphia ward producing Cabernet Sauvignon-based wines, and the Durbanville ward favouring Merlot and Sauvignon Blanc.

Boberg

Boberg wine

Boberg is a region for fortified wines ("dessert wines" in local parlance) that overlaps most of the Paarl and Tulbagh still wine districts.

Klein Karoo (Little Karoo)

Klein Karoo wine

This semi-arid region in the central Cape has a range of microclimates that allow a variety of wines to be produced, including some famous Muscadels and a range of brandies and fortified wines. It includes the wards of Montagu, Tradouw, Upper Langkloof (47ha) and Outeniqua.

Calitzdorp

Calitzdorp wine

The climate and soil of this district is similar to those of the Douro, and it has a reputation for fortified wines made from the port grapes.

Langeberg-Garcia

Langeberg-Garcia wine

This district was only defined in November 2006. It lies between the Brand River and Gourits River.

Olifants River

Olifants River wine

While some wine had always been made on the west coast of South Africa, production began in earnest with the construction of a canal to irrigate wines in the Olifants River

Valley, some 200km north of Cape Town. It includes the wards of Bamboes Bay (just 6ha!), Koekenaap, Spruitdrift and Vredendal.

Citrusdal Mountain

Citrusdal Mountain wine

This picturesque district includes the ward of Piekenierskloof.

Citrusdal Valley

Citrusdal Valley wine

As the name suggests, this region is best known for its citrus orchards, but grapes are also grown.

Lutzville Valley

Lutzville Valley wine

The area around Lutzville is meant to have a particularly good climate for growing vines, with misty mornings and cooling sea breezes. It includes the ward of Koekenaap.

Grape Varieties

South Africa can claim her own grape variety in the Pinotage, a cross between Pinot Noir and Cinsault (known locally as Hermitage (grape)). Pinotage was bred in 1925 by Dr. Abraham Izak Perold, the first Professor of Viticulture at the University of Stellenbosch.

South Africa is also notable as the second home of Chenin Blanc, known locally as Steen. However there is a lot of dreary white wine produced from some low quality clones of Steen and Colombard. The grapes known locally as red and white Muscadel are probably Muscat Blanc à Petits Grains demonstrating its variable colouring.

Grape	Vineyards
Chenin Blanc	18.7%
Cabernet Sauvignon	13.1%
Colombard	11.4%
Shiraz	9.6%
Sauvignon Blanc	8.2%
Chardonnay	8.0%
Merlot	6.7%
Pinotage	6.2%

In 2006, SAWIS (South African Wine Information and Systems) reported that the country had 100,146 hectares of vineyards, with about 55 percent planted to white varieties. See table (right) for the major varieties planted in South Africa. Other grapes include Riesling (known locally as Weisser Riesling), Crouchen (known as Cape Riesling), Trebbiano (Ugni Blanc), Sémillon (Groendruif) and Muscat (Hanepoot).

Spanish wine

Spanish wines are wines produced in the southwestern European country of Spain. Located on the Iberian Peninsula, Spain has over 2.9 million acres (over 1.17 million hectares) planted--making it the most widely planted wine producing nation but it is only the third largest producer of wine in the world, the largest being Italy and France.. This is due, in part, to the very low yields and wide spacing of the old vines planted on the dry, infertile soil found in many Spanish wine regions. The country is ninth in worldwide consumptions with Spaniards drinking, on average, 10.06 gallons (38 liters) a year. The country has an abundance of native grape varieties, with over 600 varieties planted throughout Spain though 80 percent of the country's wine production is from only 20 grapes--including Tempranillo, Albarino, Garnacha, Palomino, Airen, Macabeo, Parellada, Xarel-lo, Cariñena and Monastrell. Major Spanish wine regions include the Rioja and Ribera del Duero which is known for their Tempranillo production; Jerez, the home of the fortified wine Sherry; Rías Baixas in the northwest region of Galicia that is known for its white wines made from Albarino and Catalonia which includes the Cava and still wine producing regions of the Penedès as well the Priorat region.

History

History of Spain

The abundance of native grape varieties fostered an early start to viticulture with evidence of grape pips dating back to the Tertiary period. Archaeologists believe that these grapes were first cultivated sometime between 4000 and 3000 BC, long before the wine-growing culture of the Phoenicians founded the trading post of Cádiz around 1100 BC. Following the Phoenicians, the Carthaginians introduced new advances to the region-including the teachings of the early viticulturist Mago. Carthage would war a series of wars with the emerging Roman Republic that would lead to the Roman conquest of the Spanish mainland, known as *Hispania*.

From Roman rule to the Reconquista

Ancient Rome and wine



Roman aqueduct built in the Castile-Leon city of Segovia.

Under Roman rule, Spanish wine was widely exported and traded throughout the Roman empire. The two largest wine producing regions at the time were Terraconensis (modern day Tarragona) in the north and Baetica (modern day Andalucia) in the south. During this period more Spanish wine was exported into Gaul than Italian wine, with amphorae being found in ruins of Roman settlements in Normandy, the Loire Valley, Brittany, Provence and Bordeaux. Spanish wine was also provided to Roman soldiers guarding border settlements in Britain and the Limes Germanicus in Germania. The quality of Spanish wine during Roman times was varied, with Pliny the Elder and Martial noting the high quality associated with some wines from Terraconensis while Ovid notes that one popular Spanish wine sold in Rome, known as *Saguntum*, was merely good for getting your mistress drunk. (*Ars amatoria* 3.645-6).

Following the decline of the Roman Empire, Spain was invaded by various barbaric tribes-including the Suebi and the Visigoths. Little is known about progress of viticulture and winemaking during this period but there is evidence that some viable form of a wine industry was present when the Moors conquered the land during the early 8th century AD. While the Moors were Muslim and subjected to Islamic dietary laws that forbid the use of alcohol, the Moorish ruler held an ambiguous stance on wine and winemaking during their rule. Several caliphs and emirs owned vineyards and drank wine. While there laws written that outlawed the sale of wine, it was including on lists of items that were subject to taxation in Moorish territories. The Spanish *Reconquista* reopened the export possibilities of Spanish wines with Bilbao emerging as a large trading port-introducing Spanish wines to the English wine markets in Bristol, London and Southampton. The quality of some of these exported Spanish wines appear to have been high. In 1364, the court of Edward III established the maximum price of wine sold in England with the Spanish wines being priced at the same level as wines from Gascony and higher than those from La Rochelle. The full bodied and high alcohol in most Spanish wines made their favored blending partners for the "weaker" wines from the cooler climate regions of France and Germany though there laws that explicitly outlawed this practice.

Colonization of the New World



Under the reign of Phillip III, Spain became more dependent on the income from exporting Spanish wines to the colonies in South America.

Following the completion of the Spanish *Reconquista* in 1492, Christopher Columbus discovered the New World under the sponsorship of the Spanish crown. This opened up a new export market as well as new opportunity for wine production with Spanish missionaries and conquistadors bring European grape vines with them as they colonized the new lands. During this period Spanish exports to England began to wane as Spanish-English relations steadily deteriorated following the divorce of Henry VIII of England from his Spanish wife Catherine of Aragon. English merchants from the Sherry producing regions of Jerez and Sanlúcar de Barrameda as well as Málaga fled the area due to the fear of persecution by the Spanish Inquisition.

The defeat of the Spanish Armada by Elizabeth I of England greatly reduced the strength of the Spanish navy and contributed to the country's debt occurred during the reign of Philip II. Spain became more dependent on the income from its Spanish colonies, including the exportation of Spanish wine to the Americas. The emergences of growing wine industries in Mexico, Peru, Chile and Argentina were a threat to this income with Philip III and successive monarch issuing decrees and declaration ordering the uprooting

of New World vineyards and the production of wine by the colonies. In some countries, like Chile, these orders were largely ignored but in other regions, like Argentina, they served to stunt the growth and development of these countries till they gained independence from Spanish rule.

From phylloxera to modern day

History of Rioja wine

The 17th & 18th centuries saw periods of popularity for various Spanish wines-namely Sherry (known in Britain as "sack"), Malaga and Rioja wine but the Spanish wine industry was falling behind other European countries which were embracing the developments of the early Industrial Age. A major turning point occurred in the mid 19th century when phylloxera epidemic ravaged European vineyards-most notably those of France. With the sudden shortage of French wine, many countries turned to Spain with French winemakers crossing the Pyrenees to Rioja, Navarre and Catalonia-bringing with them their expertise and winemaking methods. One of these developments was the introduction of the 59 gallon (225 liter) oak *barrica*. Phylloxera eventually reached Spain, devastating regions like Malaga in 1878 and reaching Rioja in 1901. Its slow progress was due in part to the wide tracks of land, including the Meseta Central, that separated the major Spanish wine regions from each other. By the time the Spanish wine industry felt the full force of phylloxera, the remedy of grafting American rootstock to the European vines had already been discovered and widely utilized.



One of the lasting legacies from the reign of the military dictator General Miguel Primo de Rivera was the early development of the *Denominación de Origen* (DO) appellation system.

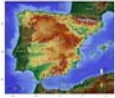
The end of the 19th century also saw the emergences of Spain's sparkling wine industry with the development of Cava in Catalonia. As the 20th century progress, the production of Cava would rival the Champagne region in worldwide production. Civil and political upheaval would mark most of the 20th century, including a military dictatorship under General Miguel Primo de Rivera. One of the measures instituted by Primo de Rivera was the early groundwork of the *Denominación de Origen* (DO) appellation system first developed in Rioja in 1926. The Spanish Civil War saw vineyards neglected and wineries destroyed throughout Spain with regions like Catalonia and Valencia being particularly hard hit. The Second World War closed off European markets to Spanish exports and further damaged the Spanish economy.

It wasn't till the 1950s that domestic stability helped to usher in a period of revival for the Spanish wine industry. Several large co-operative wineries were founded during this period and an international market was created for generic bulk wines that were sold under names like Spanish sauternes and Spanish chablis. In the 1960s, Sherry was rediscovered by the international wine market and soon Rioja wine was in demand. The

death Francisco Franco in 1975 and the Spanish transition to democracy allowed more economic freedom for winemakers and created an emerging market with the growing middle class of Spain. The late 1970s and 1980s saw periods modernization and renewed emphasis on quality wine production. The 1986 acceptance of Spain into the European Union brought economic aid to the rural wine industries of Galicia and La Mancha. The 1990s saw the influence of flying winemakers from abroad and broader acceptance of the use of international grape varieties like Cabernet Sauvignon and Chardonnay. In 1996, the restriction on irrigation were lifted which gave winemaker greater control over yields and what areas could be planted. Soon the quality and production volume of premium wines began to overtake the presence of generic Spanish bulk wines on the market and Spain reputation entering the 21st century was that of a serious wine producing country that could compete with other producers in the world wine market.

Geography and climate

Geography of Spain



The mountain ranges of Spain influences the climates of many Spanish wine regions, isolating regions like Galicia in the northwest and protecting the Rioja region from the rain and cool wines from the Bay of Biscay.

One of the dominant geographical influences of Spanish viticulture is the vast plateau known as the Meseta Central that covers much of central Spain. From there flows to the sea several of Spain's principle rivers that are at the heart of many Spanish wine regions. These include the eastward flowing Ebro river that runs through the Rioja and several Catalan wine regions; the Duero which flows westward through the Ribera del Duero region in Spain before crossing the border into Portugal's Douro Valley which is at the heart of Port wine production; the Tajo which runs through the La Mancha region; Guadalquivir which flows into the Atlantic at the Sherry producing village of Sanlúcar de Barrameda. In addition to the Meseta Central, several mountain ranges known as *cordilleras* serve to isolate and influence the climate of several Spanish wine regions. These include the Cantabrian Mountains that spur westward from the Pyrenees and protect regions like the Rioja from the rain and the cool of westerlies coming from the

Bay of Biscay. The Cantabrian Mountains act as a rain shadow with the coastal regions of the Basque Country receiving an average of 59 inches (1,500 mm) while the winemaking region of Rioja, near Haro, around 62 miles (100 km) away receives only 18 inches (450 mm). In Galicia on the northwest coast, the region receives annual rainfall that range from 39 inches (1000 mm) on the coast to 79 inches near the mountainous border of Castile and León.

The climate gets more extreme the further inland towards the Meseta Central and is characterized by hot summers with temperatures that can reach 104°F (40°C) with drought conditions. Many regions receive less than 12 inches (300 mm) of rain annually with most of the rain falling during sudden downpours in the spring and autumn that can pose the risk of flash flooding. Winters in these regions are characterized by cold temperatures that can often fall below freezing around -8°F (-22°C). Towards the southeast, around Valencia, the climate is more moderate with the strong Mediterranean influence. In the south, the climate of the Sherry and Malaga producing regions of Andalusia contain some of the hottest parts of Spain. North of the Sierra Nevada mountains in the Guadalquivir Valley, temperatures often reach 113°F (45°C) in the summer. To adapt to this high temperatures, many Spanish vineyards will be planted on higher elevations, with many vineyards located over 2000 feet (650 m) above sea levels. These high altitudes creates a large diurnal temperature variation with low night time temperatures that allow the grapes to maintain acidity levels and coloring. In regions with lower altitude vineyards, such as along the southern Mediterranean coast are prone to producing grapes of high alcohol levels and low acidity.

Classification



Wine produced under a Spanish DO or DOC, such as the Penedès region in Catalonia, will have that region's DO stamp on the wine label or bottle seal.

Spanish wine laws created the *Denominación de Origen* (DO) system in 1932 and were later revised in 1970. The system shares many similarities with the the hierarchical *Appellation d'origine contrôlée* (AOC) system of France and Italy's *Denominazione di*

origine controllata (DOC) system. As of 2007, there was 67 DOs across Spain. In addition there are *Denominación de Origen Calificada* (DOCa or DOQ in Catalan) status for DOs that have a consistent track record for quality. There is currently only 2 DOCa/DOQ-Rioja and Priorat. Each DO has a Consejo Regulador, which acts as a governing control body that enforces the DOs regulations and standards involving viticultural and winemaking practices. These regulations govern everything from the types of grapes that are permitted to be planted, the maximum yields that can be harvested, the minimum length of time that the wine must be aged and what type of information is required to appear on the wine label. Wineries that are seeking to have their wine sold under DO or DOC status must submit their wines to the Consejo Regulador laboratory and tasting panel for testing and evaluation. Wines that have been granted DO/DOC status will feature the regional stamp of the Consejo Regulador on the label.

Following Spain's acceptance into the European Union, Spanish wine laws were brought in line to be more consistent with European systems. One development was a five-tier classification system that is administered by each autonomous region. Non-autonomous areas or wine regions whose boundaries overlap with other autonomous communities (such as Cava, Rioja and Jumilla) are administered by the *Instituto Nacional de Denominaciones de Origen* (INDO) based in Madrid. The five-tier classifications, starting from the bottom, include:

Vino de Mesa (VdM) - These are wines that are the equivalent of most country's table wines and are made from unclassified vineyards or grapes that have been declassified through "illegal" blending. Similar to the Italian Super Tuscans from the late 20th century, some Spanish winemakers will intentionally declassified their wines so that they have greater flexibility with blending and winemaking methods.

Vinos de la Tierra (VdIT) - This level is similar to France's vin de pays system, normally corresponding to the larger comunidad autónoma geographical regions and will appear on the label with these broader geographical designations like Andalucía, Castilla La Mancha and Levante.

Vino de Calidad Producido en Región Determinada (VCPRD) - This level is similar to France's Vin Délimité de Qualité Supérieure (VDSQ) system and is considered a stepping stone towards DO status.

Denominación de Origen (Denominació d'Origen in Catalan - DO)- This level is for the mainstream quality-wine regions and are regulated by the Consejo Regulador who is also responsible for marketing the wines of that DO. In 2005, nearly two thirds of the total vineyard area in Spain was within the boundaries a DO region.

Denominación de Origen Calificada (DOCa/DOQ - Denominació d'Origen Qualificada in Catalan)- This designation, which is similar to Italy's Denominazione di Origine Controllata e Garantita (DOCG) designation, is for regions with a track record of consistent quality and is meant to be a step above DO level. Rioja was the first region afforded this designation in 1991 and was followed by Priorat in 2003.

Additionally there is the *Denominación de Pago* (DO de Pago) designation for individual single-estates with an international reputation. As of 2007, there was 5 estates with this status.

Spanish labeling laws



Spanish red wines labeled "Reserva" spend at least 1 year in oak and 3 years overall aging before they are released to the market.

Spanish wines are often labeled according to the amount of aging the wine has received. When the label says *vino joven* ("young wine") or *sin crianza*, the wines will have subjected to very little, if any, wood aging. Depending on the producer, some of these wines will be meant to be consumed very young-often within a year of their release. Others will benefit from some time aging in the bottle. For the vintage year (*vendimia* or *cosecha*) to appear on the label, a minimum of 85% of the grapes must be from that year's harvest. The three most common aging designations on Spanish wine labels are *Crianza*, *Reserva* and *Gran Reserva*.

Crianza red wines are aged for 2 years with at least 6 months in oak. Crianza whites and rosé must be aged for at least 1 year with at least 6 months in oak.

Reserva red wines are aged for at least 3 years with at least 1 year in oak. Reserva whites and rosé must be aged for at least 2 years with at least 6 months in oak.

Gran Reserva wines typically appears in above average vintages and with the red wines requiring at least 5 years aging, 18 months of which in oak. Gran Reserva whites and rosé must be aged for at least 4 years with at least 6 months in oak.

Wine regions

Spanish wine regions

Spain has a relatively large number of distinct wine-producing regions, more than half having the classification *Denominación de Origen* (DO) with the majority of the remainder classified as *Vinos de la Tierra* (VdlT). There are two regions nominated as *Denominación de Origen Calificada* (DOCa) - Rioja and Priorato - the flagship regions of Spanish winemaking. While most DOs make both red and white wine, some wine regions are more dominated by one style than the other.

Viticulture



In many Spanish wine regions, such as Galicia, vines are widely spaced in the vineyard.

Viticulture in Spain has developed in adaption of the varied and extreme climate of the region. The dry weather in many parts of Spain, reduces the threat of common viticultural hazards like downy mildew and powdery mildew as well as the development of *Botrytis cinerea*. In these parts, the threat of drought and poor fertility of the land has encouraged Spanish vineyard owners to plant their vines with wide spacing so that there is less competition between vines for resources. One widely adopted system is known as *macro real* and involves having 8 feet (2.5 meters) of space between vines in all directions.

These areas, mostly in the south and central regions, have some lowest vine density in the world--often ranging between 375-650 vines per acre (900-1600 vines per hectare). This is less than 1/8th of the vine density commonly found in other wine regions such as Bordeaux and Burgundy. Many Spanish vineyards are several decades old, with the old vines producing even lower yields of fruit. In the Jumilla region of Castile-La Mancha, for example, yields are often less than 1.1 ton and acre (20 hl/ha).

In the 1990s, the use of irrigation became more popular after droughts in 1994 and 1995 severely reduced the harvest in those years. In 1996, the practice of using irrigation in all Spanish wine regions was legalized with many regions quickly adopting the practice. In the Toledo province, Australian flying winemakers helped to popularize the use of underground drip irrigation to minimize the affects of evaporation. The wide spread use of irrigation has encouraged higher density of vine plantings and has contributed to higher yields in some parts of Spain.

While traditionally Spanish vineyards would harvest their grapes by hands, the modernization of the Spanish wine industry has saw increased use of mechanical harvesting. In years past, most harvesting had to be done in the early morning with wineries often refusing grapes after mid day due to their prolong exposure to the blistering heat. In recent years, aided in part by the wider spread use of mechanical harvesting, more harvests are now being done in the cooler temperatures at night.

Grape varieties



Tempranillo is the second most widely planted grape in Spain and is an important grape in the Rioja, Ribera del Duero and Penedès regions.

Some records estimate that over 600 grape varieties are planted throughout Spain but 80% of the country's wine production is focused on only 20 grape varieties. The most widely planted grape is the white wine grape Airén which was prized for its hardiness and resistance to drop. It is found throughout central Spain and for many years served as the base for Spanish brandy. Wines made from this grape can be very alcoholic and prone to oxidation. The red wine grape Tempranillo is the second most widely planted grape variety, recently eclipsing Garnacha in plantings in 2004. It is known throughout Spain

under a variety of synonyms that may appear on Spanish wine labels-including Cencibel, Tinto Fino and Ull de Llebre. Both Tempranillo and Garnacha are used to make the full bodied red wines associated with the Rioja, Ribera del Duero and Penedès with Garnacha being the main grape of the Priorat region. In the Levante region, Monastrell and Bobal have significant plantings, being used for both dark red wines and dry rosé.

In the northwest, the white wine varieties of Albarino and Verdejo are popular plantings in the Rías Baixas and Rueda respectively. In the Cava producing regions of Catalonia and elsewhere in Spain, the principle grapes of Macabeo, Parellada and Xarel·lo are used for sparkling wine production as well as still white wines. In the southern Sherry and Malaga producing regions of Andalucia, the principle grapes are Palomino and Pedro Ximénez. As the Spanish wine industry becomes more modern, there has been a larger presence of international grape variety appearing in both blends and varietal forms-most notably Cabernet Sauvignon, Chardonnay, Syrah, Merlot and Sauvignon blanc. Other Spanish grape varieties that have significant plantings include Cariñena, Godello, Graciano, Mencía, Loureira, and Treixadura.

Winemaking



Extended periods of aging in American oak has long been associated with Spanish wine from regions like the Rioja.

In Spain, winemakers often use the Spanish word *elaborar* (to elaborate) rather than *fabricar* (to produce/make) when describing the Spanish winemaking philosophy. This relates to the view that the winemakers acts more of a nurturer of the grapes and wine rather than as a producer. For many years, Spanish winemaking was very rustic and steeped in tradition. This included the judicious use of oak with some wines, even whites, spending as much as two decades aging in the barrel. This created distinctly flavors that were internationally associated with the wines from regions such as the Rioja. In the 19th century, wine writers held negative views about Spanish winemaking. Richard Ford noted in 1846 that the Spanish made wine in an "unscientific and careless manner" while Cyrus Redding noted in his work *the History and Description of Modern wines* that Spanish gave "rude treatment" to the grapes. Some of these criticisms were rooted in the traditional manners of winemaking that the were employed in Spain. Crushing and fermentation would take place in earthenware jars known as *tinajas*. Afterwards the wine was stored in wooden barrels or pig skin made bags lined with resin known as *cueros*. In the warmer climate and lower elevation regions, the red wines tilted towards being too high in alcohol and too low in acidity. The standard technique to rectify those wines was the addition of white wine grapes which balanced the acidity but diluted some of the fruit flavors of the red grapes.

The advent of temperature control stainless steel fermentation tanks radically changed the wine industry in warm climate regions like Andalucia, La Mancha and the Levante, allowing winemakers to make more fresh and fruitier styles of wine-particularly whites. While many producers focused on this crisp, fresh styles in the early 1990s there was a resurgence in more active use of barrel fermenting whites as a throwback to the traditional, more oxidized styles of the 19th century. The use of oak has a long tradition in Spanish winemaking, dating back even centuries before the French introduced the small 59 gallon (225 liter) *barrica* style barrels. Gradually Spanish winemakers in the late 19th and early 20th century started to develop a preference for the cheaper, and more stronger flavored, American oak. Winemakers in regions like the Rioja found that the

Tempranillo grape, in particular, responded well to new American oak. In the 1990s, more winemakers started to rediscover the use of French oak and some wineries will use a combination of both as a blend. Most DOs require some minimum period of barrel aging which will be stipulated on the wine label by the designations-Crianza, Reserva and Gran Reserva depending on how long it spends in the barrel. The tradition of long barrel and bottle age has meant that most Spanish wines were ready to drink once they hit the market. A new generation of winemakers have started to produce more *vino joven* (young wines) that are released with very little aging.

Sherry

Sherry



A glass of Amontillado Sherry.

Sherry is a fortified wine produced in southern Spain around the towns of Jerez, Sanlúcar de Barrameda, and El Puerto de Santa María. In the 1990s, the European Union restricted the use of name "Sherry" to the wine made from this region. It mostly made from the Palomino grape, accounting for nearly 95% of the regions plantings, but Moscatel and Pedro Ximenez can also be used. While the wine is aging in the barrel, a naturally occurring yeast native to the region, known as flor, will develop and distinguish certain styles of Sherry. The flor needs fresh wine in order to survive and is added by the use of a solera system that also gradually blends the wines of different vintages together.

Palomino wine, by itself, typically ferments to an alcohol level of around 12% with Sherry producers adding brandy to the wine in order to increase the alcohol level or kill the flor yeast which will not thrive in alcohol levels above 16%.

Sherry has many categories:

Fino Sherry is a very light and delicate Sherry. These wines are characterized by flor. It often contains 15 to 18% of alcohol.

Manzanilla Sherry comes from the Sanlucar district along the sea coast. The sea air leads the Sherry to develop a salty taste. These wines also have flor. This wine is produced using exactly the same process than Fino, but as weather conditions are very different in

Sanlucar district it grows to a slightly different kind of wine. It often contains 15 to 19% of alcohol.

Amontillado Sherry is similar to Fino, however it does not have the as much flor development. These are deeper in color and drier than Finos and are left in the barrel longer. It often contains 16 to 22% of alcohol.

Oloroso Sherry is deeper/darker in color and have more residual sugar. These are more fortified. It often contains 17 to 22% of alcohol.

Cream Sherry is very rich and can be a good dessert-style wine. It often contains 15.5 to 22% of alcohol.

Pedro Ximénez Sherry is very rich and is a popular [[dessert wine|dessert-style wine]. It's made from raisins of Pedro Ximenez grapes dried in the sun. It often contains around 18% of alcohol.

Palo Cortado Sherry is very rare, as its an Oloroso wine that gets older in a different way only produced by nature (not able by human interaction). It often contains 17 to 22% of alcohol.

Cava

Catalan_wine#Cava



Xarel·lo is one of the principle grapes of the Spanish sparkling wine Cava.

Cava is a Spanish sparkling wine made in the traditional method of the French sparkling wine Champagne. It originated in the Catalonia region by the Codorniu Winery in the late 19th century. The wine was originally known as Champaña until Spanish producers officially adopted the term "Cava" (cellar) in 1970 in reference to the underground cellars when then wines ferment and age in the bottle. The early Cava industry was nurtured by the phylloxera epidemic of the late 19th that caused the destruction and uprooting of vineyards planted with red grape varieties. Inspired by the success of Champagne, Codorniu and others encouraged vineyard owners to replant with white grape varieties like Macabeo, Parellada and Xarel·lo to use for sparkling wine production. These grapes are still the primary grapes of Cava today though some producers are experimenting with the use of the Champagne wine grapes of Chardonnay and Pinot noir.

For most of existence, the production of Cava was not regulated to a particular region of DO but rather to the grapes and method of production. Upon Spain's acceptance into the European Union in 1986, efforts were undertaken to designate specific areas for Cava production. Today use of the term "Cava" is restricted to production around select municipalities in Catalonia, Aragon, Castile and León, Valencia, Extremadura, Navarra, Basque Country and Rioja. Around 95% of Spain's total Cava production is from

Catalonia with the village of Sant Sadurní d'Anoia being home to many of Spain's largest production house.

Ukrainian wine

Location of Ukraine

The **wine industry of Ukraine** is well-established with long traditions. Several brands of wine from Ukraine are exported to bordering countries, the European Union, and North America.

History

A wine culture existed in the today's Ukraine in already 4 century B.C. Chr. at the south coast of the Crimea. Presses and amphoras were found from this period. Wine cultivation developed in the northern part (round Kiev and Chernihiv) however only starting from the 11th century by monks.

Under Catherine II. (1729 - 1796) in 1783 the Crimea became a part of the Russian Empire. Count Mikhail Vorontsov put the first wine gardens in 1820 establish a large winery near Yalta. The viticulture research institute Magarach was founded then in 1828. The founder of the famous foam wines is prince Lev Golitsyn, which for the first time manufactured Russian “Champagner” after the Crimean War (1854 to 1856) on its property Novyi Svet near Yalta. Later, under the last Tzar Nicholas II (1868 - 1918) the today's state winery of Massandra was founded. During Soviet times Ukraine with 2,500 km² was the largest supplier of the wines in the USSR. It came to a disaster in 1986: about 800 km² of the vineyards were destroyed, when Mikhail Gorbachov started a campaign for the delimitation of the consumption of alcohol in USSR. Since 2000 the production as well as the export of the wines increase rapidly.

Main vine-growing regions

- Crimea
- Bessarabia
- Carpathian Ruthenia
- Southern Ukraine:
Kherson,
Dnipropetrovsk, and
Odessa Oblasts

Varietals

The main varietals are Aligoté, Muscat, Isabella, Traminer, Cabernet Sauvignon, Chardonnay, Fetească, Pinot Noir, Pinot Gris, Rkatsiteli.

White wines

- Aligoté: original wine. Colour: from light-straw to golden one, pleasant fine, distinctive taste with a shade of violet.
- Pinot group (Pinot Gris and Pinot Blanc): Wine has golden shades and harmonious delicate taste.
- Riesling: after 1,5 years of seasoning it obtains the particular freshness, refinement, flower fragrance with the pleasant tints of fir and pine pitches.
- Chardonnay: The colour is light gold shades.
- Traminer: Predominating shades of rose and dogrose leaves.

Red Wines

- Cabernet Sauvignon: King of red wines. Color is intensive dark-red. Full-bodied fragrance and taste of black currants, and black currants leaves.

- Merlot: With shades of sweet-cherry and/or cherry, the wine has long aftertaste.
- Pinot Noir: full-bodied, oily wine. It is used as a base in blend wines.



Sparkling wine from Artemivsk

Sparkling wines

Production of sparkling wine like *Sovetskoye Shampanskoye* ('Soviet Champagne') is increasing. Most of the sparkling wine is produced around large cities like Kiev, Artemivsk, Lviv, Odessa and Kharkiv. Most of the production is based on Pinot Blanc, Aligoté, Riesling and Feteaska.

Special wineries

- Magarach Wine Institute near Yalta with possibility to sample some of their 20,000 different wines derived from 3,200 vine species.
- Winery Massandra.

Wine from the United Kingdom

Wine which is grown and produced in the United Kingdom is generally classified as either **English wine** or **Welsh wine** (depending on country of origin), but should never be referred to as **British wine** as that term is generally linked with an inferior grade of product (see below). Traditionally seen as struggling with an unhelpfully cold climate, the English and Welsh wine industry has been helped by the warmer British summers over recent years and it is speculated that global warming may encourage major growth in the future.

The United Kingdom is a major consumer, but only a very minor producer of wine, with English and Welsh wine sales combined accounting for just 1% of the domestic market.

Geography

English Wine

At the last official count, the Wine Standards Board reported that there were just over 350 vineyards producing wine throughout England. The largest of these is Denbies Vineyard in Surrey which, as of mid-2007, has 265 acres of vines.

Welsh Wine

According to the Wine Standards Board, there are currently 17 operational vineyards in Wales.

'British Wine'

The term **British wine** is commonly used to describe a drink which is made in Britain by fermenting imported grape juice or concentrate that can originate from anywhere in the world. The most common style is a medium or sweet high-strength wine that is similar to sherry.

History

Roman to 19th Century

The Romans introduced wine making to the United Kingdom, and even tried to grow grapes as far north as Lincolnshire. However, the British climate was simply too cold and too wet to grow grapes for making wine. Winemaking continued at least down to the time of the Normans with over 40 vineyards in England as mentioned in the Domesday Book, although much of what was being produced was for making communion wine for the Eucharist.

From the Middle Ages, the English market was the main customer of clarets from Bordeaux, France, helped by the Plantagenet kingdom, which included England and large provinces in France. However in the 18th century, the Methuen Treaty of 1703 imposed high duties on French wine. This led to the English becoming a main consumer of sweet fortified wines like sherry, port wine, and Madeira wine from Spain and Portugal. Fortified wines became popular because unlike regular wine, it does not spoil after the long journey from Portugal to England.

Later in the 19th century, many upper and upper-middle class people started to drink wines from many parts of Europe like France, Spain, Italy and Germany.

20th Century

Viticulture was revived in the 1970s onwards, possibly helped by a rising local temperature due to global warming, making many parts of Hampshire, Sussex, Kent, Essex, Suffolk, Berkshire and Cambridgeshire, dry and hot enough to grow grapes of high quality. The first English wines were influenced by the sweet German wines like Liebfraumilch and Hock that were popular in the 70s, and were simply blended white and red sweet wines and were called *cream wine* (creams). The largest vineyard in England is Denbies Wine Estate in Surrey, which has 265 acres under vines, and a visitors' centre that is open all year round.

The growth of English wine accelerated in the late 90s, helped by popularity of wine from the new world, especially Australia, Chile, Argentina, New Zealand and South Africa which made consumers in the British Isles more accepting of wines that were not from the traditional wine growing regions of Europe. They were made popular by their single vintages, brand labels, and general non-fussiness of the wine. This influenced the English wine industry to copy what happened in the new world and produced good-quality wines with grapes like Chardonnay and Pinot Noir. In 2004 a panel judging European sparkling wines awarded most of the top ten positions to English wines - the remaining positions going to French Champagnes.

Winemaking has also spread to the South West including Wiltshire, Dorset, Devon, Somerset, Cornwall and the Isle of Wight. The Midlands and the north of England, with

Yorkshire, Shropshire, Derbyshire, Leicestershire and Lancashire boasting at least one vineyard each as of 2007.

21st Century

Significant plantings have been happening across the south of the country with a number of farmers contract growing vines for some of the major English producers. Farmers are looking at the potential benefits of growing vines as the return per tonne for grapes over more traditional crops are not to be ignored. A field of wheat might yield 3 tonnes per acre at around £120 per tonne. Growing grapes could yield 3 to 4 tonnes per acre at around £950 to £1100 per tonne. It is a significant difference but growers will need to invest money for no initial return, crops tend to come in the 3rd or 4th year.

Another explanation for the growth in viticulture in the UK, is the local food movement, and the desire by consumers to cut the amount of food miles connected with the produce that they buy, including locally produced wine.

Grape varieties

As of 2004, Seyval Blanc was the most grown variety, with Reichensteiner next, with Müller-Thurgau and then Bacchus following closely behind. However, Müller-Thurgau, which was one of the first to be grown during the 20th Century renaissance(see below), has recently lost favour, dropping from 134.64Ha(1st) in 1996 to 81.1Ha(3rd) in 2004. Other widely grown varieties of white grape include Chardonnay, Madeleine Angevine, Schönburger, Huxelrebe and Ortega. Red varieties include Dornfelder, Pinot meunier and Pinot Noir, and a few others, but red grapes tend to be lesser grown, with 20184 hLs of white wine and only 5083 hL of red wine made in 2006.

Effect on the British economy

Although there has always been a worldwide market for Scotch whisky, most of the wine consumed in Britain is imported from other countries as it is usually hard to grow grapes due to the British climate. However, now that English wine is being produced in larger quantities more people in the British Isles are buying it as opposed to imported wines. The quantities produced are tiny compared to the volumes consumed, less than 1% according to DEFRA.

Rules of wine labelling

There are several official categories of wine in the UK. For still wines (i.e. not sparkling) there are United Kingdom Table Wine, English Regional Wine, English Quality Wine, Welsh Regional Wine, Welsh Quality Wine. All but UK Table Wine have to go through a testing and tasting procedure before they can be so labelled. For sparkling wines the categories are English Sparkling Wine and English Quality Sparkling Wine with Welsh equivalents. These wines do not have to be tested or tasted before being so labelled.