



Biblical Wine Preservation Chart



EASIER		→	HARDER
Steps	Wine as Syrup (No Alcohol)	Wine Boiled (No Alcohol)	Wine Fermented (Alcohol)
# 1	Sort grapes.	Sort grapes.	Sort grapes.
# 2	Destem and crush.	Destem and crush.	Destem and crush.
# 3	Collect juice filtering out skins.	Collect juice filtering out skins.	Collect 'must' (juice & skins).
# 4	†Boil until a thick syrup remains.	Boil for approximately 15 min.	Add wine yeast.
# 5	Bottle & cork or use beeswax.	*Fumigate bottle with sulfur gas	Add nutrients.
# 6	Store in cool place (root cellar).	Bottle & cork or use beeswax.	Add acid.
# 7		Store in cool place (root cellar).	Seal & ferment for weeks.
# 8			Twice daily allow gas out.
# 9			Check sugar vs. alcohol content.
# 10			Several more weeks.
# 11			Pour contents into a press.
# 12			Collect liquid from press.
# 13			Add oak tannin (optional).
# 14			Let sit for months.
# 15			Filter liquid several times.
# 16			Taste test the wine.
# 17			Additive to stop fermentation.
# 18			Bottle & cork or use beeswax.
# 19			Store in cool place (root cellar).
Storage Time	Keeps for 1+ Years: Add spices to keep longer ☆	Keeps for 1+ Years: Add spices to keep longer ☆	Keeps for Years: Spices not needed ✕

† Boiling process is like how maple syrup is made in the United States and many other countries.

* Fumigating a bottle with sulfur gas by burning sulfur was known and used in biblical times.

☆ Spices could be added in biblical times to unfermented syrup or boiled wine, to make it keep longer and for flavor.

✕ At times spices were added to wine that contained alcohol for flavor, but this did not impact how long it could be stored.

Note: Syrup based wine is reconstituted into drinkable wine by adding water to it.

Additional Information: 'Grape Juice in the Bible: God's Blessing for His People' by Richard Teachout, 2012.

Wine: The juice, fermented or unfermented, of various fruits or plants, used as a beverage, sauce, syrup, etc.

As defined by dictionaries around the time the King James Bible was translated by the 47 translators.

Nathan Bailey's New Universal English Dictionary 1760 | A New English Dictionary by Benjamin Marin 1748 | A General English Dictionary by John Kersey 1708 | The Royal Dictionary in Two Parts by Abel Boyer 1702

All credit, praise, honor, and glory belongs to our beloved God!

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