

The Chemistry of Fermentation as it Relates to the Art of Winemaking

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The process of fermentation can be traced back to the beginning of civilization. Countries, over time, have learned this scientific process and turned it into the backbone of their culture through the making and manufacturing of wine. While climate-change and global-warming have impacted the commercial marketability of wine, the scientific process has remained constant. This undergraduate project analyses the production, fermentation and analytical approach of producing high quality wine. Beginning from the picking of grapes, to testing the acidity through a series of titrations, winemaking is truly where science and art collide.