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**INFORMATION & CALLS FOR COMMENTS**

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**1 GROENFONTEIN PROPOSED DEMARCATION**

The Wine and Spirit Board will be publishing the proposed demarcation of GROENFONTEIN, as a new ward, in the *Government Gazette* and various newspapers for objections. Please see the attached application notice (Annexure A).

If you have any **comments or objections** in this regard please submit same in writing to the board's secretary, Olivia Poonah, at [olivia@wsb.org.za](mailto:olivia@wsb.org.za), to reach her before 14 May 2021. If you have any queries please feel free to contact Olivia at +27 (0)21 889 6555.

**2 MCC PROPOSALS**

The Méthode Cap Classique Producers' Association has submitted the attached (Annexure B) proposals regarding the requirements for Méthode Cap Classique sparkling wine going forward.

In essence, as from 2023 harvested grapes, Méthode Cap Classique sparkling wine will be a separate class with its own requirements apart from Sparkling Wine according to the traditional method. The requirements for the latter will remain unchanged but will at that time no longer be able to use the designation Méthode Cap Classique or MCC. In addition, a new class - Méthode Cap Classique with Extended Lees Aging - is proposed.

If you have any **comments or objections** in this regard please submit same in writing to the board's secretary, Olivia Poonah, at [olivia@wsb.org.za](mailto:olivia@wsb.org.za), to reach her before 14 May 2021. If you have any queries please feel free to contact Olivia at +27 (0)21 889 6555.

**3 NEW VARIETY APPROVED**

The Administering Officer of the Liquor Products Act has approved the variety **Chambourcin** for winemaking. Kindly note that this variety has not been approved for the production of certified wine (wine of origin).



**ANDRÉ MATTHEE**

**DIRECTOR: REGULATORY SERVICES**

**WINE AND SPIRIT BOARD**

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**THE WINE AND SPIRIT BOARD**

WINE OF ORIGIN (WO) · INTEGRATED PRODUCTION OF WINE (IPW) · ESTATE BRANDY

**NOTICE OF APPLICATION FOR THE DEFINING OF A PRODUCTION AREA  
GROENFONTEIN (WARD)**

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In terms of Section 6 of the Wine of Origin Scheme published by Government Notice No. R.1434 of 29 June 1990)

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Please take note that Peter Bayly Wines (Pty) Ltd applied to the Wine and Spirit Board to define Groenfontein (Ward) as a production area to produce Wine of Origin.

The proposed Groenfontein ward is a higher lying foothill with a deep ravine landscape and the catchment area of the Nels River, which feeds the Calitzdorp Dam. The northern boundary coincides with the northern boundary of the Calitzdorp district, just south of the Gamkwaskloof Nature Reserve. The rest of the boundaries follow the watershed boundaries of the Nels River catchment area/drainage basin north of the Calitzdorp Dam.

The proposed ward is situated 280-930 m above sea level, with vineyards in valleys mostly 340-440 m above sea level, and mostly stretches over the original Matjiesgoed Valley, Quarrieveldt, Kraaldoorn and Groenfontein farms. The geology is relatively homogeneous and consists of greywacke and shale.

The proposed boundaries can be viewed at [www.sawis.co.za](http://www.sawis.co.za) – "Certification – News and Information" or contact Jackie Cupido at 021-807 5704.

Anyone having any objection against this application is hereby notified to lodge their objections, with motivations, in writing with Olivia Poonah ([olivia@wsb.org.za](mailto:olivia@wsb.org.za)), The Secretary, Wine and Spirit Board, P O Box 2176, Dennesig, Stellenbosch, 7599 within 30 (thirty) days of publication of this notice.

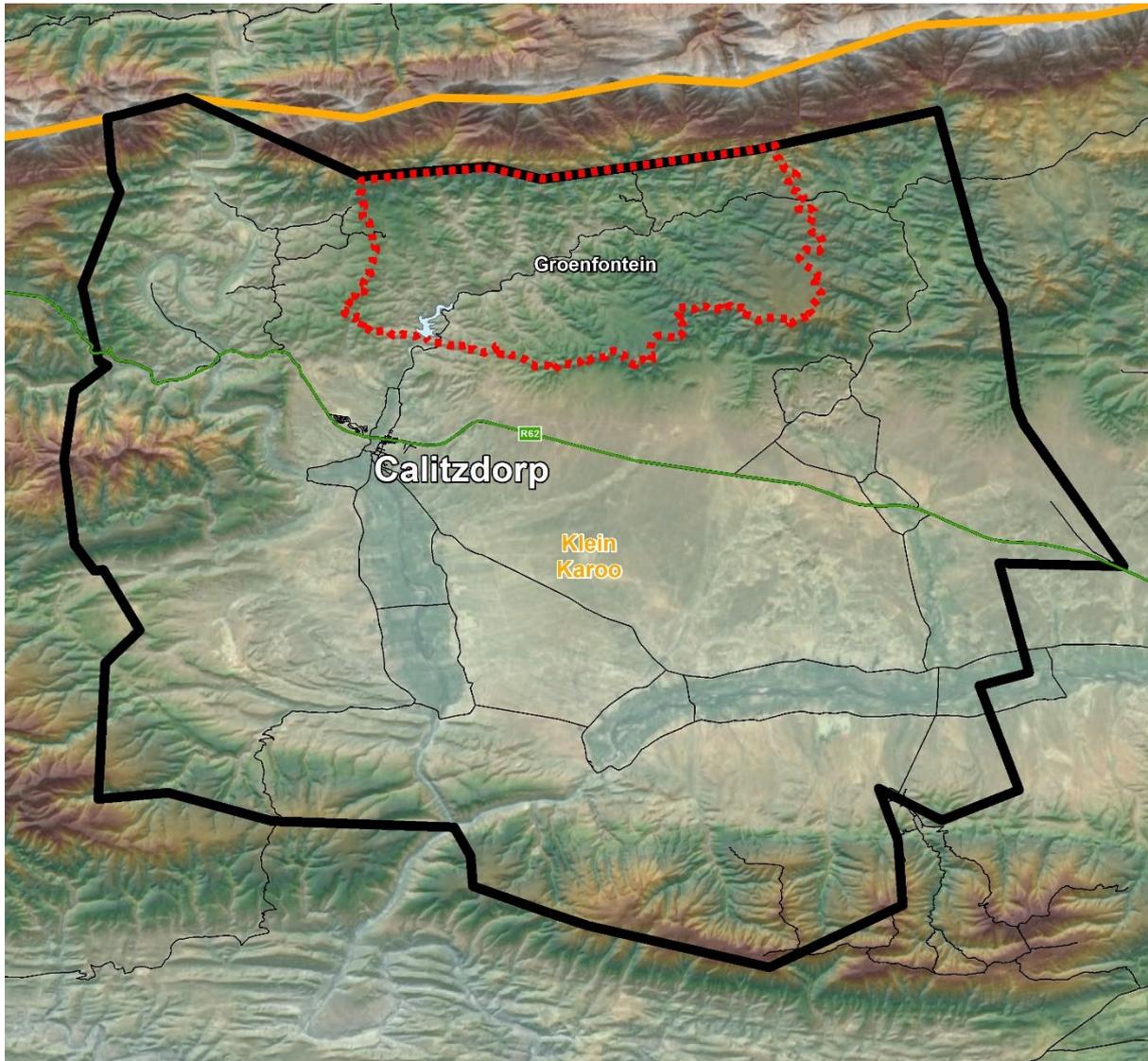


Figure 1: Proposed Groenfontein ward in red within the existing Calitzdorp district in black.

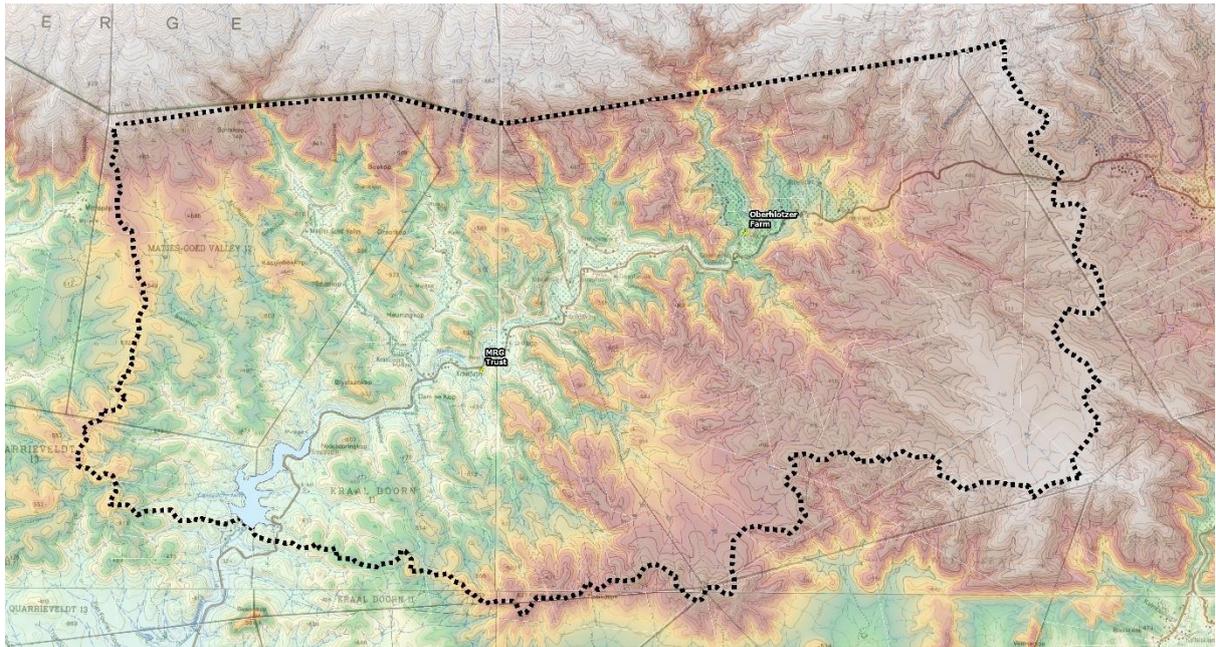


Figure 2: 1:50 000 Topo-cadastral map of the proposed Groenfontein ward in black.

<b>BOTTLE FERMENTED SPARKLING WINE PROPOSALS</b> Current provisions in black, proposals in red, notes in green	
Class	Specific requirements
16. Bottle-fermented sparkling wine	<ol style="list-style-type: none"> <li>1. The second alcoholic fermentation shall occur solely in a bottle.</li> <li>2. The duration of fermentation in the bottle, including the period during which the product lies on the lees, shall be at least 60 days.</li> <li>3. The total duration of the production process including the period of maturation, shall be at least <del>nine</del> <b>three</b> months calculated from the commencement or the second alcoholic fermentation.</li> <li>4. The separation of the lees shall be done by means of the transverse filtration method with the application of counter pressure, or by means of “degorgement”.</li> <li>5. The carbon dioxide in the bottle in which the product is sold shall originate solely from the second alcoholic fermentation.</li> <li>6. See notes 1 and 2.</li> </ol>
17. Sparkling wine according to the traditional method	<ol style="list-style-type: none"> <li>1. The second alcoholic fermentation shall occur solely in the bottle in which the product is to be sold.</li> <li>2. The product shall remain in contact with the lees in such bottle for a continuous period of at least nine months calculated from the commencement of the second alcoholic fermentation.</li> <li>3. The separation of the lees shall be done by means of “degorgement”.</li> <li>4. The carbon dioxide in the bottle in which the product is sold shall originate solely from the second alcoholic fermentation.</li> <li>5. If it is intended to sell the product in bottles with a capacity of more than 1,5 litres or less than 750 ml, the administering officer may on application grant permission for a departure from the requirements set out in paragraphs 1 and 2 above.</li> <li>6. See notes 1 and 2.</li> </ol>
<p>Currently "Méthode Cap Classique sparkling wine" is a permissible alternative class designation for this class. For the product made from grapes of the 2023 harvest and beyond it will no longer be the case. "Méthode Cap Classique" and "MCC" will be reserved for the new proposed classes below.</p>	
<b>17A. Méthode Cap Classique sparkling wine</b>	<ol style="list-style-type: none"> <li><b>1. The grapes for this product shall be whole bunch pressed if made from grapes of the 2023 harvest and beyond.</b></li> <li><b>2. The second alcoholic fermentation shall occur solely in the bottle in which the product is to be sold.</b></li> <li><b>3. If made from grapes of the 2022 harvest and before the product shall remain in contact with the lees in such bottle for a continuous period of at least nine months calculated from the commencement of the second alcoholic fermentation.</b></li> <li><b>4. If made from grapes of the 2023 harvest and beyond the product shall remain in contact with the lees in such bottle for a continuous period of at least twelve months calculated from the commencement of the second alcoholic fermentation.</b></li> <li><b>5. The separation of the lees shall be done by means of “degorgement”.</b></li> <li><b>6. The carbon dioxide in the bottle in which the product is sold shall originate solely from the second alcoholic fermentation.</b></li> <li><b>7. If it is intended to sell the product in bottles with a capacity of more than 1,5 litres or less than 750 ml, the administering officer may on application grant permission for a departure from the requirements set out in paragraphs 2 and 3 or 4 above.</b></li> <li><b>8. If made from grapes of the 2023 harvest and beyond the product may only be sold if it has been certified.</b></li> <li><b>9. See notes 1, 2 and 3.</b></li> </ol>
<p>"MCC sparkling wine" will be a permissible alternative class designation for this class.</p>	

**BOTTLE FERMENTED SPARKLING WINE PROPOSALS**

Current provisions in black, proposals in red, notes in green

Class	Specific requirements
<b>17B. Méthode Cap Classique sparkling wine with Extended Lees Aging</b>	<ol style="list-style-type: none"><li>1. This product shall only be produced from one or more of the following cultivars: Chardonnay, Pinot Noir and Pinot Meunier.</li><li>2. The grapes for this product shall be whole bunch pressed.</li><li>3. The second alcoholic fermentation shall occur solely in the bottle in which the product is to be sold.</li><li>4. The product shall remain in contact with the lees in such bottle for a continuous period of at least thirty six months calculated from the commencement of the second alcoholic fermentation.</li><li>5. The separation of the lees shall be done by means of “degorgement”.</li><li>6. The carbon dioxide in the bottle in which the product is sold shall originate solely from the second alcoholic fermentation.</li><li>7. If it is intended to sell the product in bottles with a capacity of more than 1,5 litres or less than 750 ml, the administering officer may on application grant permission for a departure from the requirements set out in paragraphs 3 and 4 above.</li><li>8. The product may only be sold if it has been certified.</li><li>9. See notes 1, 2 and 3.</li></ol>

Permissible alternative class designation for this class will be: "Méthode Cap Classique sparkling wine ELA", "MCC sparkling wine with Extended Lees Aging", "MCC sparkling wine ELA", "Extended Lees Aging Méthode Cap Classique sparkling wine", "Extended Lees Aging MCC sparkling wine", "ELA Méthode Cap Classique sparkling wine", "ELA MCC sparkling wine" or "MCC ELA sparkling wine".

**Notes**

1. (a) The pressure in a container in which the product is sold shall be more than 300 kPa.  
(b) The product shall not also be wine of a class specified in item 1, 2, 3 or 4.
2. (a) Written notice of the intended initiation of the second alcoholic fermentation shall be furnished to the administering officer **and, if the product is on record to be certified, the board** to reach ~~him~~ **them** at least three working days beforehand.  
(b) Full records of all processes in connection with the production of the product shall be kept to the satisfaction of the administering officer **and, if the product is on record to be certified, the board**.
3. **Written notice of the intended commencement of the whole bunch pressing of the grapes shall be furnished to the board to reach the board at least one working day beforehand.**