



1. AMENDMENTS TO REGULATIONS OF LIQUOR PRODUCTS ACT
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1 AMENDMENTS TO REGULATIONS OF THE LIQUOR PRODUCTS ACT

The Minister of Agriculture, Land Reform and Rural Development has very recently approved and published amendments to the Regulations under the Liquor Products Act, 60 of 1989.

The updated Regulations can be downloaded [here](#).

Noteworthy amendments are:

1.1 Permissible alternative class designations

New permissible alternative class designations are as follows:

Class designation	Permissible alternative
Skin macerated white	Orange wine
Methode Ancestrale	Petillant natural/natura if the pressure in the bottle in which it is to be sold is equal to or less than 300 kPa.
Pot still brandy	Cape brandy if from grapes of the Eastern, Northern or Western Cape and distilled in any of said provinces.

1.2 Cannabis may not be added to liquor products

Currently *Cannabis* may not be used in the production of liquor products. To remove any doubt in this regard it is now specifically stated that *Cannabis* is not regarded as a flavouring.

1.3 Incorporating rules regarding gluten, sulphites, lower in alcohol, light, lite and kilojoules

To enhance legal certainty the rules in above regard, which have been applied for several years, have been incorporated into the Regulations as follows:

- (1) No person shall -
 - (a) in connection with the sale of wine indicate that such wine is **free of sulphites**, unless -
 - (i) that wine does not contain any discernible sulphites; or
 - (ii) if that wine contains sulphites in a concentration of less than 10 milligram per litre (measured by aspiration with titration as total sulphur dioxide), such indication of being sulphites free is used in direct conjunction with wording to the effect that the wine contains less than 10 milligram per litre of sulphites.
 - (b) in connection with the sale of wine indicate that such wine has **no added sulphites** or is low or lower in sulphites, unless that wine contains sulphites in a concentration of less than 10 milligram per litre, measured by aspiration with titration as total sulphur dioxide.

- (c) in connection with the sale of wine indicate that such wine is **free of gluten** unless such indication is in the form of "naturally gluten free".
- (d) in connection with the sale of wine indicate that such wine is **lower in alcohol**, light, lite or the like, unless that wine has an actual alcohol content of no more than 10 per cent. **Please note that "low in alcohol" is now only possible if the wine complies with the requirements for the class "Low alcohol wine". See paragraph 1.13 below.**
- (e) in connection with the sale of wine indicate that such wine is **low in kilojoules**, lower in kilojoules or the like, unless that wine has a total (potential plus actual) alcohol content of no more than 10 per cent.

1.4 Addition of water to wine

In line with international standards, it is now specifically stated that water may be added to wine on account of a specific technical necessity (e.g. dissolve additives, rehydrate yeast or facilitate fermentation). If used to facilitate fermentation, it may not dilute the must below 22 degrees Balling.

1.5 Flavoured vodka

Flavourings (plant origin or nature-identical) can now be added to vodka. If so, the word "vodka" must always be used in conjunction with the name of the flavouring and the word "flavoured", e.g. "vanilla flavoured vodka".

1.6 Tannin

Tannin could only be added to liquor products if "it is not foreign to wine". This nonsensical requirement has now been removed.

1.7 Spirit-barrel-aged wine

Wine may now be matured in barrels previously used to age a spirit. Maturation of the wine must be for a minimum period of 3 months. Such a wine must state the class designation, which has to include the name of the spirit concerned, e.g. "whisky-barrel-aged wine".

1.8 Mampoer

To preserve the South African tradition of mampoer, a mampoer class of spirit was created in the Regulations with the following requirements:

Mampoer shall -

- (a) be distilled from the fermented juice of any fruit other than the product of the vine, which is distilled in a pot still to an alcohol content of not more than 75 per cent;
- (b) have an alcohol content of at least 50 per cent.

In addition, other than the addition of water for dilution, none of the substances allowed for some other spirits, may be added to mampoer, e.g. bentonite, caramel, sugar, wood, etcetera.

1.9 Maximum lead content in wine

At present wine may not contain more than 0.2 mg/l of lead. Following the new international standard, it is now prescribed that, for wine produced after 31 December 2019, the maximum allowed limit be 0.1 mg/l for unfortified wine and 0.15 mg/l for fortified wine.

1.10 List of varieties allowed for wine production

"Counoise" was added as a new variety. "Petite Syrah" was added as a synonym for "Durif" and "Pontac" as a synonym for "Pontak". A few spelling and grammatical mistakes were corrected.

1.11 Pot still brandy requires discontinuous batch distillation

For the avoidance of doubt it is now clearly stated that the distillation in a pot still for pot still brandy entails discontinuous batch distillation.

1.12 Substances which may be added to liquor products

The spelling of "ammonium sulphite" was corrected to "ammonium sulphide". This substance may be added to wine.

The maximum limit for the addition of sodium carboxymethyl cellulose (CMC) was increased from 100mg/l to 200mg/l.

1.13 Low alcohol wine, de-alcoholised wine and alcohol free wine

Pursuing industry's requests and inputs regarding above-mentioned, required amendments to the Wine of Origin scheme as well as the Regulations made under the Liquor Products Act and the Foodstuffs, Cosmetics and Disinfectants Act.

Read together, above-mentioned sets of legislation lay down the following requirements:

a) Low alcohol wine

- Alcohol content of more than 0.5 % but shall not exceed 4.5 %.
- Alcohol may only be removed by means of the prescribed physical processes and not by any other means, for example, by adding exogenous water.
- Variety and vintage year allowed if the wine was provisionally certified before de-alcoholisation. Sensorial evaluation for provisional certification is optional. Product may not be certified for origin and is not eligible for the certification seal.
- Apart from wine classes where low alcohol wine is not possible, like bottle-fermented sparkling wine and fortified wines, low alcohol wine may not also be special late harvest wine, noble late harvest wine, wine from naturally dried grapes, skin macerated white, extended barrel aged whit/gris, natural pale/non-fortified pale, methode ancestrale, alternative white/rosé/red and blanc de noir wine.
- For labelling guidelines see ANNEX hereto.

b) De-alcoholised wine

- Alcohol content of not more than 0.5 %.

- Alcohol may only be removed by means of the prescribed physical processes and not by any other means, for example, by adding exogenous water.
- Variety and vintage year allowed if the wine was provisionally certified before de-alcoholisation. Sensorial evaluation for provisional certification is optional. Product may not be certified for origin and is not eligible for the certification seal.
- Labelling requirements of the Liquor Products Act and its subordinate legislation shall apply. See ANNEX hereto for labelling guidelines.
- The mandatory class designation ("de-alcoholised wine") or a permissible alternative class designation ("non-alcoholic wine" or "alcohol removed wine") shall always be indicated in conjunction with the expression "contains less than 0.5 % alcohol by volume" or the expression "contains no more than 0.5 % alcohol by volume".
- The word "wine" may be substituted by the name of the grape variety concerned if the wine was provisionally certified for variety before de-alcoholisation.
- Glycerol may be added to this product after de-alcoholisation. Please note that other countries may not allow this addition.

c) Alcohol free wine

- Alcohol content of less than 0.05 %. No analytical tolerance will be allowed.
- Alcohol may only be removed by means of the prescribed physical processes and not by any other means, for example, by adding exogenous water.
- Variety and vintage year allowed if the wine was provisionally certified before de-alcoholisation. Sensorial evaluation for provisional certification is optional. Product may not be certified for origin and is not eligible for the certification seal.
- Labelling requirements of the Liquor Products Act and its subordinate legislation shall apply. See ANNEX hereto for labelling guidelines. The "wine" in "alcohol free wine" may be replaced by the name of the grape variety concerned if the wine was provisionally certified for variety before de-alcoholisation.
- Glycerol may be added to this product after de-alcoholisation. Please note that other countries may not allow this addition.

2 AMENDMENTS TO WINE OF ORIGIN SCHEME

Besides the amendments regarding low alcohol wine, de-alcoholised wine and alcohol free wine, discussed above, the amendments below were also recently approved and published. An updated Scheme can be downloaded [here](#).

2.1 List of varieties allowed for production of certified wine

"Counoise" was added as a new variety. "Petite Syrah" was added as a synonym for "Durif" and "Pontac" as a synonym for "Pontak". A few spelling and grammatical mistakes were corrected.

2.2 Expanding the objects of the scheme

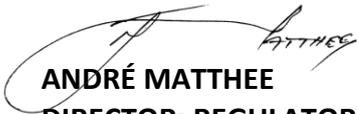
The object of the scheme has now been expanded to make more specific provision for single vineyard wine.

3 PROPOSED AMENDMENTS TO THE REQUIREMENTS FOR CIDER

Currently the Regulations under the Liquor Products Act stipulate that up to 25 % of a cider may consist of pear juice or perry.

A proposal has been tabled that the 25 % also be allowed to be grape juice or an alcoholic fruit beverage derived solely from grape juice. The proposal does not seem to be contrary to international standards.

You are invited to comment on this proposal. Please email any **comments** to Olivia Poonah – olivia@wsb.org.za – **by 27 September 2021**.



ANDRÉ MATTHEE

DIRECTOR: REGULATORY SERVICES

WINE AND SPIRIT BOARD

Tel: 083 444 6963 **Email:** matthee@wo.org.za

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

**Labelling guidelines for new classes:
Low Alcohol wine, De-alcoholised wine, Alcohol Free wine**

1. **No reference to origin is permitted.** This includes but is not limited to, listing the location of one's winery, homestead, vineyard, farm, tasting room and estate. The use of maps and/or GPS coordinates are also prohibited.
2. **The A-number or full name and address must be listed with mandatory information.** If a producer chooses to list their full name and address it must be an address in the true sense of the word and not qualify origin.
3. **Cultivar may be listed.** Provided that the wine concerned was provisionally approved/certified as such before the alcohol was removed. If a single cultivar is listed, it must constitute at least 85% of the wine. If a blend and you want to show the cultivars, all cultivars must be listed except where two or more of the cultivars constitutes 85% of the blend and each of these varietals constitutes 20% or more of the blend, then only those two or more cultivars may be indicated in descending order.
4. **Contains sulphites must be listed** if Sulphur dioxide is present in a concentration of more than 10mg/l, measured as total Sulphur Dioxide. No sulphites added or sulphites free (in the latter case such claim must be followed directly by wording to the effect that it contains less than 10mg/l of sulphites) may be listed provided that the total Sulphur Dioxide is less than 10mg/l. Sulphites free may be also be claimed if the wine contains no discernible sulphites.
5. **Vintage may be listed.** The vintage of the wine may be listed provided that the wine was provisionally approved/certified as such before the alcohol was removed. At least 85% of the wine must be from the indicated vintage.
6. **Sweetness indicators may be listed.** Class designations such as dry, off-dry, semi-sweet and sweet or in the case of sparkling/perle wine, brut nature, extra brut, brut, dry and doux may be listed provided it is factually correct and verifiable and comply with the relevant provisions in the Regulations.
7. **Sparkling wine and Pettillant/Perle wine may be listed.** Provided that the pressure in the wine's container meets the requirements of the class concerned.
8. **The use of the terms Estate Wine and Single Vineyard wine is prohibited.**
9. **The class designation of the wine must be listed.** The correct class designation relevant to the wine such as Low Alcohol wine, De-alcoholised wine/Non-alcoholic wine/Alcohol

Removed wine or Alcohol-Free wine must be listed. See below for more requirements in this regard.

10. **Do not use "wine" on its own if it can create a misleading impression.** E.g. calling the product only "wine" on the main label, which can lead the consumer to believe this is wine other than low alcohol wine or de-alcoholised wine or alcohol-free wine.

Low Alcohol wine

(Please note the current Low Alcohol requirement, which is less than 10% vol will be replaced by Lower in Alcohol)

The alcohol content must be listed with the other mandatory information. The alcohol content for this class must be between 0.5%-4.5%. The class designation, "Low alcohol wine" must be listed with the other mandatory information.

De-alcoholised wine

The class designation "De-alcoholised wine" or one of its approved synonyms namely "Non-alcoholic wine" or "Alcohol removed wine" must be listed followed directly by the expression "contains less than 0.5% alcohol by volume" or "contains no more than 0.5 % alcohol by volume". The class designation must be listed with the other mandatory information. If the class designation (with or without "wine" or the variety concerned) is used on a main label (any label usually facing the consumer) one of the above-mentioned expressions must also be used in direct conjunction with the class designation.

The actual alcohol content of the wine need not be listed. However, should a producer choose to list the actual alcohol it must be factually correct and verifiable as no tolerance has been provided for.

Alcohol Free wine.

The class designation "Alcohol free wine" must be listed with the other mandatory information. Remember, an alcohol-free wine must have an ethyl alcohol content of less than 0.05 per cent per volume.

NB: All labels, claiming cultivar or vintage year, must be submitted to the Label Committee of the Wine and Spirit Board for approval prior to printing.