



CALLS FOR COMMENTS

1 "BEST BEFORE" DATE FOR ALCOHOL FREE, DE-ALCOHOLISED AND LOW ALCOHOL WINES

In the light of international developments, it is proposed that a "best before" date be compulsory for alcohol free wines (less than 0.05 % alcohol), de-alcoholised wines (less than or equal to 0.5 % alcohol) and low alcohol wines (more than 0.5 % alcohol, but not more than 4.5 % alcohol). The ratio of course being the lower the alcohol the less the preservative effect thereof. In the EU a date of minimum durability is required for all alcoholic products below 10 % alcohol.

If you have any **comments** in this regard, please submit same in writing to the board's executive manager, Olivia Poonah, at olivia@wsb.org.za, to reach her before 30 March 2022. If you have any queries please feel free to contact Olivia at +27 (0)21 889 6555.

2 PROPOSED AMENDMENTS TO MEAD REGULATIONS

The following proposed amendments to the mead regulations are of interest:

2.1 Yeast to be used

Currently it is compulsory to use wine yeast. This is outdated and not the case in practice. Thus, the proposal to allow any yeast.

2.2 Alcohol content

At the moment the general requirements for mead specifies an allowed alcohol content between 4 and 16.5 %. This is proposed to be changed to between 3.5 and 18 percent in line with standard practices. The alcohol contents for fortified and distilled meads are specified in Table 2 of the Regulations - see paragraph 2.4 below.

2.3 Compulsory particulars on labels

The expression "alcoholic honey beverage" is currently a compulsory designation for all meads. It is proposed that the expression "mead" be allowed to be used in place of the former expression.

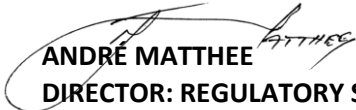
2.4 Classes for mead and specific requirements for classes - Table 2

Table 2 of the Regulations has been reviewed extensively in the light of what is happening locally and internationally. See ANNEX A in this regard. Proposed deletions are struck through and proposed amendments and new provisions are shown in bold red.

2.5 Substances which may be added to mead - Table 3

Also broadly reviewed as per ANNEX B.

If you have any comments regarding the proposed amendments to the mead regulations, please submit same in writing to the board's executive manager, Olivia Poonah, at olivia@wsb.org.za, to reach her before 4 March 2022. If you have any queries please feel free to contact André Matthee at +27 (0)83 444 6963.



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TABLE 2

CLASSES FOR MEAD AND SPECIFIC REQUIREMENTS FOR CLASSES

	CLASS	SPECIFIC REQUIREMENTS
	1	2
1.	Mead	No specific requirements.
2.	Dry mead	The residual sugar content of the product shall not exceed 20 grams per litre
3.	Semi-sweet mead	The residual sugar content of the product shall be more than 20grams per litre, but not exceed 50 grams per litre.
4.	Sweet mead	The residual sugar content of the product shall be more than 50 grams per litre.
5.	Honey beer Beer mead	1. Only brewer's ale or lager yeast shall be used for the alcoholic fermentation 2. The alcohol content of the product shall not exceed 7 percent.
6.	Metheglyn	1. The product shall be produced by the addition of spices or natural extracts thereof in such a manner that the product has a distinctive taste and aroma which differ from those of the other classes of mead. 2. The residual sugar content of the product shall be more than 20 grams per litre.
7.	Hippocras	1. The product shall be produced by the addition of herbs and spices or natural extracts of herbs and spices in such a manner that the product has a distinctive taste and aroma which differ from those of the other classes of mead. 2. The residual sugar content of the product shall be more than 20 grams per litre.
8.	Melomel	The product shall be produced by the addition of fruit juice, fruit cells or fruit juice concentrate in such a manner that the product has a distinctive taste and aroma which differ from those of the other classes of mead.
9.	Perle-/ Petillant Mead	The pressure in a container in which the product is sold shall be at least 75 kPa but not exceed 300 kPa.
10.	Sparkling Mead	The pressure in a container in which the product is sold shall be more than 300 kPa.
11.	Karri//iQhilika traditional African mead	The product shall be produced by the addition of peeled Trichodiaderma roots.
12.	T'ej traditional African mead	The product shall be produced by the addition of gesho sticks or other bittering agents, raisins and oak bark.
13.	iMpandamel traditional African mead	The product shall be produced by the addition of edible roots.
14.	Khadi traditional African mead	The product shall be produced by the addition of edible wild berries.
15.	Vhinya ya vulomba/ vukanyi traditional African mead	The product shall be produced by the addition of marula fruit.

	CLASS	SPECIFIC REQUIREMENTS
	1	2
16.	Braggot	The product shall be produced by the addition of malt extract, hops, herbs, spices, raisins and grain.
17.	Cyser	The product shall be produced by the addition of apple.
18.	Pyment	The product shall be produced by the addition of catawba grapes.
19.	Bochet	The product shall be produced from caramelised honey.
20.	Capsicumel	The product shall be produced by the addition of peppers.
21.	Sack	1. The product shall have an alcohol content of at least 14 per cent. 2. The residual sugar content of the product shall be more than 20 grams per litre.
22.	Acerglyn	The product shall be produced by the addition of maple syrup.
23.	Rhodomel	The product shall be produced by the addition of rose flowers and hips.
24.	Chilli Mead	The product shall be produced by the addition of chilli peppers.
25.	Weirdomel	The product shall be produced by the addition of crushed peanuts, crushed tree nuts or vegetables, or a mixture of any of these substances.
26.	Session mead	The product shall have an alcohol content of not more than 7.5 per cent.
27.	Great mead	The product shall be matured for at least ten years.
28.	Saxumel	The product shall be a distilled mead with an alcohol content of at least 43 per cent.
29.	Amormel	The product shall be a sack mead, fortified with saxumel to an alcohol content of not more than 25 per cent.
30.	Faveomel	The product shall be a sack mead, fortified with rum or vodka to an alcohol content of not more than 25 per cent.
31.	Fructusmel	The product shall be a sack mead, fortified with brandy to an alcohol content of not more than 25 per cent.

TABLE 3

SUBSTANCES WHICH MAY BE ADDED TO MEAD

Name of substance	Classes of mead to which substance may be added	Manner and conditions of addition
1	2	3
Ale yeast	Beer mead, Braggot, Cyser, Pyment, Karri and T'ej	
Amino acids	All classes	
Ammonium phosphate	All classes	The final product shall not contain more than 150 mg/l of this substance.
Amylozyme	All classes	
Apple juice	Cyser	This substance may be added to a maximum of 45 %, calculated in accordance with the mass of honey used.
Ascorbic acid	All classes	
Bentonite	All classes	
Biotin	All classes	
Brandy	Fructusmel	
Brewer's Yeast and brewers yeast nutrients	Honey beer	
Calcium hydroxide	All classes	
Calcium pantothenate	All classes	
Camden tablets	All classes	
Cappings	All classes	
Caramel	All classes	This substance may be added only if - (a) it has not been manufactured by the ammonia process; and (b) it does not contain more than 200 mg/kg of 4methylimidazole.
Caramelised honey	All classes	
Carbon dioxide	All classes	
Carboxymethylcellulose	All classes	
Chilli	Chilli mead, Capsicumel and Hippocras	
Citrates of potassium, calcium and sodium	All classes	
Citric acid	All classes	
Clorox	All classes	
Cream of tartar	All classes	
Di-ammonium phosphate	All classes	

Name of substance	Classes of mead to which substance may be added	Manner and conditions of addition
1	2	3
Egg albumen	All classes	
Filtering aids	All classes	
Fruit juice, fruit cells and fruit juice concentrate	All classes	These substances may -
		<p>(a) be added to a maximum of 15% for honey beer mead and 50% for Melomel, calculated in accordance with the mass of honey used; and</p> <p>(b) for classes other than Melomel and honey beer mead, shall not constitute more than 3% volume of the final product.</p>
Grain malt	Beer mead, Braggot, Karri and T'ej	
Herbs and natural extracts of herbs	Hippocras/Honey beer	
Honey	All classes	This substance can be added after alcoholic fermentation to sweeten the final product.
Hops	Beer mead, Braggot, Karri, T'ej and Hippocras	
Hyssop	Bochet, Rhodomel, Hippocras and Melomel	
Inositol	All classes	
Isinglass	All classes	
Lactic acid	All classes	
Lager yeast	Beer mead, Braggot, Cyser, Pyment, Karri and T'ej	
Licorice root	Hippocras	
Pindoksien	All classes	
Magnesium chloride	All classes	
Magnesium sulphate	All classes	
Malt extract	Beer mead, Braggot, Cyser, Pyment, Karri and T'ej	

Name of substance	Classes of mead to which substance may be added	Manner and conditions of addition
1	2	3
Maple syrup	Acerglyn	This substance may be added to a maximum of 20 %, calculated in accordance with the mass of honey used.
Nuts	Weirdomel	
Oak wood, bark, staves, and chips	All classes	
Peppers	Capsicumel and Hippocras	
Potassium hydroxide	All classes	
Potassiummetabisulphide	All classes	
Potassium phosphate	All classes	
Potassium sorbate	All classes	The final product shall not contain more than 200 mg/l, calculated as sorbic acid, of this substance.
Pyridoxine	All classes	
Quinine	Beer mead, Braggot, Karri and T'ej	
Raisins	T'ej, Melomel and Pymment	
Roses	Rhodomel and Hippocras	
Rose hip	Rhodomel and Melomel	
Rue	Beer mead and Hippocras	
Rum	Faveomel	
Saxumel	Amormel	
Sodium benzoate	All classes	The final product shall not contain more than 250 mg/l, calculated as benzoic acid, of this substance
Sodium bisulphate	All classes	
Sodium chloride	All classes	
Sodium hydroxide	Metheglyn/Honey beer	
Sodiummetabisulphite	All classes	
Spices and natural extracts of spices	Metheglyn/Honey beer	
Succinic acid	All classes	
Sugar derived from cane or grain	All classes, excluding honey beer	This substance shall only be added for the initiation of a second alcoholic fermentation to produce a sparklingmead.
Sulphur dioxide gas	All classes	
Tannin	All classes	

Name of substance	Classes of mead to which substance may be added	Manner and conditions of addition
1	2	3
Tartaric acid	All classes	
Trichodiaderma roots	Karri	
Urea	All classes	
Vitamin B	All classes	
Vodka	Faveomel	
Wine yeast and wine yeast nutrients	All classes, excluding honey beer	
Wooden casks	All classes	This substance shall only be utilized for the alcoholic fermentation or maturing of the product in it.
Yeast and yeast nutrients	All classes, excluding beer mead	