



INFORMATION

1. AMENDMENTS TO REGULATIONS OF LIQUOR PRODUCTS ACT
2. AMENDMENTS TO WINE OF ORIGIN SCHEME

1 AMENDMENTS TO REGULATIONS OF LIQUOR PRODUCTS ACT

Amendments proposed to the Regulations of the Liquor Products Act, 60 of 1989, have recently been approved and published by the Minister of Agriculture, Forestry and Fisheries. The updated Regulations can be downloaded [here](#). Noteworthy amendments are:

1.1 Grape varieties allowed for wine production

"Malvasia Rei" added as a synonym for "Palomino".

The varieties "Alvarinho (Albarino)", "Barbarossa", "Carmenere", "Grenache Gris", "Kristal" and "Nero D'Avola" now allowed.

1.2 New classes of wine

The following new classes of wine with their specific requirements were created.

Class	Specific requirements
1	2
Skin macerated white	<ol style="list-style-type: none">1. The product shall be be fermented and macerated on its skins for at least 96 hours.2. The product shall complete malolactic fermentation.3. The sulphur dioxide content of the product shall not exceed 40,0 milligram per litre.4. The residual sugar content of the product shall not exceed 4,0 gram per litre.5. The product shall be anywhere from light golden to deep orange in colour.6. The product may only be sold if it has been certified.
Extended barrel aged white/gris	<ol style="list-style-type: none">1. The product shall be produced from white or gris grape cultivars.2. The product shall be matured in oaken casks for at least 2 years.3. The sulphur dioxide content of the product shall not exceed 80,0 milligram per litre.4. The residual sugar content of the product shall not exceed 4,0 gram per litre.5. The product shall complete malolactic fermentation.6. The product shall exhibit a nutty, oxidative character.7. The product shall be anywhere from light golden, to deep golden, to amber in colour.8. The product shall be certified and sold as a vintage wine.

Class	Specific requirements
1	2
Natural pale / Non-fortified pale	<ol style="list-style-type: none"> 1. The product shall not contain added spirit. 2. The product shall be produced from white grape cultivars. 3. The product shall be matured in oaken casks, under a film of flor yeast, for at least 2 years. 4. The alcohol content of the product shall be at least 12,0 per cent, but not more than 15,0 per cent. 5. The sulphur dioxide content of the product shall not exceed 40,0 milligram per litre. 6. The product shall complete malolactic fermentation. 7. The product shall have a delicate flavour suggestive of almonds. 8. The product shall have a discernible flor yeast and wood character. 9. The product shall be anywhere from pale, to straw, to pale-golden in colour. 10. The product may only be sold if it has been certified.
Methode ancestrale	<ol style="list-style-type: none"> 1. The product shall be made from fermenting must. 2. Further fermentation shall occur solely in the bottle in which the product is to be sold. 3. No sweetening agent shall be added to the product. 4. The carbon dioxide in the bottle in which the product is to be sold shall originate solely from the alcoholic fermentation. 5. The pressure in the bottle in which the product is sold shall be at least 75 kPa. 6. The product may only be sold if it has been certified.
Alternative white/red	<ol style="list-style-type: none"> 1. The product shall complete malolactic fermentation. 2. The residual sugar content of the product shall not exceed 4,0 gram per litre. 3. The sulphur dioxide content of the product shall not exceed 40,0 milligram per litre. 4. In the case of a white wine, the product shall be anywhere from light gold to amber in colour. 5. In the case of a red wine, the product shall be anywhere from light red to deep red or purple in colour. 6. The product may only be sold if it has been certified.
Sun wine	<ol style="list-style-type: none"> 1. The product shall be produced from white grape cultivars. 2. The product shall be anywhere from pale gold to deep gold in colour. 3. The product shall exhibit a maderized character. 4. The product shall be certified and sold as a vintage wine. 5. See note 3. [<i>Note 3 requires the product to be a fortified wine.</i>]

1.3 Substances which may be added to liquor products

"Dairy products" now allowed to be added to spirit coolers and "plant proteins from wheat, peas and potatoes" to wine.

2 AMENDMENTS TO WINE OF ORIGIN SCHEME

Recommendations by the Wine and Spirit Board were approved and published by the Minister of Agriculture, Forestry and Fisheries. The updated Wine of Origin Scheme can be downloaded [here](#). Noteworthy amendments are:

2.1 Board to allow new varieties

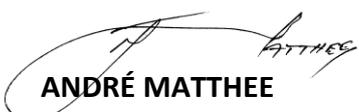
To prevent undue delays for industry, the Wine and Spirit Board has been given the authority to approve new varieties, which may be used for the production of certified and uncertified wine. Under this authority, the board has approved "Alvarinho (Albarino)", "Barbarossa" and "Kristal". These varieties have been added to the formal lists with an explanatory note.

2.2 Grape varieties allowed for the production of certified wine

The varieties mentioned in paragraph 2.1 above have been added.

"Malvasia Rei" added as a synonym for "Palomino".

"Carmenere", "Grenache Gris" and "Nero D'Avola" added to the lists. "Carmenere" and "Grenache Gris" may also be used for the production of blanc de noir wine.



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