



CALL FOR COMMENTS

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

1 PROPOSED AMENDMENTS TO REGULATIONS/NOTICES OF LIQUOR PRODUCTS ACT

The administering officer of the Liquor Products Act, 60 of 1989, will be channeling proposed amendments to the Regulations and Notices of said Act to the Department of Agriculture, Land Reform and Rural Development (DALRRD) for consideration and eventual approval and publication by the Minister concerned. The proposed amendments are the result of inputs and requests from and consultations with various parties, including the industries concerned. Due consideration by DALRRD will take some time, but we shall let you know as soon as publication happens and make an updated set of Regulations and Notices available for download.

Please note that we set out the proposed amendments for information purposes and for **comments by 31 October 2021** only – they are not actionable until approved and published by the Minister. Please feel free to email any comments or questions to the contact linked below the date above. The proposed amendments are:

1.1 Spirit aperitif

Currently this class of spirit-based liquor is known as spirit cocktail with the permissible alternative name of spirit aperitif. It has a minimum alcohol content of 24 %, but no maximum alcohol content, and requires a sugar content of at least 75 gram per litre.

This class has become a catch all category for both imported and local products, resulting in spirit aperitifs being passed off as spirit classes (like a brandy or a rum), both in packaging and in taste. Some with spirit flavourings (like a brandy flavouring) and other flavourings and most displayed with spirits at retail and online outlets. This has not only made application of this legislation by DALRRD difficult but has been misleading and confusing to the consumer. Despite the required minimum sugar content, the distinction between a spirit and a spirit aperitif has become blurred.

As a result, the proposal is to do away with a single, all-encompassing spirit aperitif class and replace it with existing, defined spirits classes to which is added herbs, natural extracts of herbs, other flavourings of vegetable origin or flavourings which are nature-identical (excluding spirit flavourings), egg, milk, sugar of plant origin or water. Thus, for example, brandy must form the basis of a "brandy aperitif", rum the basis of a "rum aperitif", vodka the basis of a "vodka aperitif", and so on. Any one of the following existing spirit classes can form the basis of the new spirit aperitif class: grape spirit, 100 % agave, husk spirit, premium husk spirit, pot still brandy, brandy, vintage brandy, whisky, malt whisky, blended whisky, cane spirit, rum, compound gin, infused gin, distilled gin or vodka.

The new spirit aperitif ("cocktail" no longer to be used) class will not have a minimum sugar content. To ensure a clear distinction between a spirit aperitif and spirit, the former will have a maximum allowed alcohol content of 30 % and the "spirit" (or the name of the spirit concerned) must always be used in conjunction with "aperitif" – for example "spirit aperitif" or "brandy aperitif" or "rum aperitif".

As a result of above-mentioned, provision will be made (see below) for certain flavoured/spiced spirits, like spiced rum and absinthe.

Provision is made for the phasing out of current products over a period of about 3 years – until 31 December 2024.

1.2 Absinthe

At present absinthe is sold as a spirit aperitif. With the proposed maximum alcohol content for a spirit aperitif this will no longer be possible. Consequently, absinthe as a class of spirit is proposed. The specifics, following international standards, are set out in ANNEX A hereto.

1.3 Flavoured/spiced rum

Another spirit which has been camouflaging as a spirit aperitif. It is now proposed that natural flavourings and honey be allowed to be added to rum. These additives together with any sugar added, may not increase the sugar content of the final product to more than 15 gram per litre.

Spiced rum must still have a discernible rum taste as opposed to a distinctive rum taste for the "unflavoured" product.

As is currently the case in respect of flavoured vodka, to avoid misleading the consumer, the following labelling requirement will apply:

"If rum is flavoured, the word "rum" shall only be used on any label if it is used in conjunction with and in letters of the same colour, type and size as the name or names of the flavouring or flavourings and the word "flavoured" or, if that is the case, "infused": Provided that -

- (i) the names of such flavourings may be substituted by a collective name for such flavourings; and
- (ii) if rum is spiced, the name or names of such spice or spices and the word "flavoured" or "infused" may be replaced by the word "spiced".

1.4 Gin classes

Gin has exploded over recent years. Unfortunately, not always following the correct route. To rectify this and on account of the proposed new spirit aperitif requirements, and in line with international legislation, 3 classes of gin are proposed.

Please see ANNEX B hereto for the specifics of this proposal.

1.5 100 % agave

A new spirit class necessitated by the spirit aperitif proposal but also overdue to be a separate class.

ANNEX C hereto gives the necessary details.

1.6 Sensorial evaluation and analyses of old red and white wines

Some producers make exclusive wines in small quantities. These wines are released in smaller lots over a long period of time. To have to provide samples of these wines for sensorial evaluation and analyses, for local sales or exports, becomes expensive. Thus, the proposal that samples need not be taken if the wine has been in glass containers for at least 10 years for red wine and 7 years for white wine and the wine has been approved at least 3 times by the Wine and Spirit Board.

1.7 Rosé from white wine aged in wooden casks, previously used to age red wine

A new wine class proposed at the request of producers. Please see ANNEX D for details.

1.8 Rules regarding low in alcohol, extra light and the like

The guidelines regarding the use of terms such as "lower in alcohol", "light" and "lite" have recently been incorporated into the Regulations. This has given rise to difficulties in the application and interpretation of the use of terms such as "low in alcohol", "extra light" and the like. To solve this, using the maximum alcohol content of the class "Low in Alcohol wine" as criterium, the following regulation is proposed (new regulation in red):

No person shall -

- (1) in connection with the sale of wine indicate that such wine is –
 - (a) lower in alcohol, light, lite or the like, unless that wine has an actual alcohol content of no more than 10 per cent; and
 - (b) low or very low in alcohol, extra light, ultra light, extra lite, ultra lite or the like, unless that wine has an actual alcohol content of no more than 4.5 per cent: Provided that the board or the administering officer, as the case may be, may until 31 December 2024 allow wine not complying with this provision.

Stock, not complying with this new regulation, will be allowed to be phased out.

1.9 The Cape Red Blend

Pinotage is a red grape variety unique to South Africa. Utilising this, the proposal is for a unique South African red wine class as follows:

| | |
|--------------------|---|
| The Cape Red Blend | 1. The product shall be a blend of wines from red wine varieties of which the variety Pinotage shall be the largest component and be at least 30 per cent and not more than 70 per cent of the total volume of the product. |
| | 2. The product shall comply with the provisions of section 23(4)(e)(i) and (ii) of the scheme. |
| | 3. The product may only be sold if it has been certified. |
| | 4. The administering officer or the board, as the case may be, may until 31 December 2024 allow the product not complying with the above-mentioned requirements. |

1.10 Pineapples not allowed for the production of alcoholic fruit beverages

DALRRD has decided to not allow pineapples to be used to produce an alcoholic fruit beverage. If you have queries or concerns in this regard please contact the administering officer of the Liquor Products Act at WendyJ@dalrrd.gov.za.

1.11 List of grape varieties allowed for wine production

The Wine and Spirit Board and the administering officer of the Liquor Products Act have approved the use for wine production of several grape varieties and have also given permission for the indication of synonyms for some grape varieties. Table 1 of the Regulations has been updated accordingly. See ANNEX E – new varieties and new synonyms are shown in red.

1.12 Descriptors for pot still brandy (Cape brandy) and vintage brandy

It is proposed to codify the use of the descriptors "VS", "VSOP", "XO" and "XXO" for above-mentioned products as follow:

VS = 3 years of oak maturation required

VSOP = 4 years of oak maturation required

XO = 10 years of oak maturation required

XXO = 14 years of oak maturation required

1.13 List Calcium tartrate as an approved additive to wine

Proposed, after considering international standards and safety factors, that Calcium tartrate be added to the Regulations for use as an additive to wine.

1.14 Use of "mezcal"

"Tequila" may not be used in South Africa unless such use is in compliance with the official Mexican standard. It is proposed that the same should apply to the use of "mezcal".

2 PROPOSED AMENDMENTS TO WINE OF ORIGIN SCHEME

As with above-mentioned proposed amendments to the Regulations and Notices, we set out the proposed amendments to the Wine of Origin Scheme for information purposes and for **comments by 31 October 2021** only – they are not actionable until approved and published by the Minister. Please feel free to email any comments or questions to the contact linked below the date above.

2.1 List of grape varieties allowed for certified wine production

The Wine and Spirit Board and the administering officer of the Liquor Products Act have approved the use for certified wine production of several grape varieties and have also given permission for the indication of synonyms for some grape varieties. Table 1 of the Wine of Origin Scheme has been updated accordingly. See ANNEX F – new varieties and new synonyms are shown in red.

2.2 Sensorial evaluation and analyses of old red and white wines

Some producers make exclusive wines in small quantities. These wines are released in smaller lots over a long period of time. To have to provide samples of these wines for sensorial evaluation and analyses, for local sales or exports, becomes expensive. Thus, the proposal that samples need not be taken if the wine has been in glass containers for at least 10 years for red wine and 7 years for white wine and the wine has been approved at least 3 times by the Wine and Spirit Board.

2.3 Indication of the name of an origin area

It is compulsory for a certified wine label to indicate the name of the origin area concerned together with the expression "Wine of Origin" or "W.O." in the prescribed manner. Once this requirement has been met, producers are free to use the name of such an origin area without this expression. This has been the case since the Wine of Origin Scheme came into operation in 1973. For the avoidance of any doubt, it is proposed to make this even clearer in the Wine of Origin Scheme.



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

ABSINTHE**1. DEFINITION****Requirements for absinthe**

Absinthe shall -

- (a) be produced by -
 - (i) the distillation of any fermented harmless vegetable article with or over common wormwood (*Atemisia absinthium* L.), anise (*Pimpinella anisum*) in seed form and other natural flavourings;
 - (ii) the redistillation of a spirit with or over common wormwood (*Atemisia absinthium* L.), anise (*Pimpinella anisum*) in seed form and other natural flavourings; or
 - (iii) the admixing of the distillates referred to in subparagraphs (i) and (ii);
- (b) have a predominant taste and aroma characteristic of absinthe;
- (c) contain at least 20 mg of thujone per litre of spirits; and
- (d) have an alcohol content of at least 45 per cent.

2. ALLOWED ADDITIVES

Bentonite

Caramel - may not contain more than 50 000 mg/l.

Carbon dioxide

Charcoal

Filtering aids of inert material

Flavourings of plant origin, but not extracts or essences thereof – may not increase the sugar content of the final product, calculated as reducing sugar, to more than 35 g/l.

Gelatine

Honey - may not increase the sugar content of the final product, calculated as reducing sugar, to more than 35 g/l.

Potassium ferrocyanide – to remove heavy metals and only on application.

Silica Sol

Sugar of plant origin - may not increase the sugar content of the final product, calculated as reducing sugar, to more than 35 g/l.

Tannin

Wood

3. RESTRICTED SUBSTANCES

RESTRICTED SUBSTANCES IN LIQUOR PRODUCTS

| Name of substance | Maximum extent to which substance may be contained (mg/l) |
|-------------------|---|
| 1 | 2 |
| Arsenic | 0,2 |
| Boron | 80,0, calculated as boracic acid |
| Bromine | 1,0 |
| Cadmium | 0,015 |
| Copper | 4,0 |
| Fluorine | 1,7 |
| Lead | 0,3, |
| Mercury | 0,05 |
| Methanol | See note 1 |
| Selenium | 1,0 |
| Tin | 250,0 |
| Zinc | 5,0 |

Notes:

Spirits other than husk spirit, premium husk spirit and an unspecified spirit referred to in regulation 23(d) shall contain no more than 2000 mg of methanol per litre of absolute alcohol.

GIN CLASSES**1. DEFINITIONS**

Requirements for compound gin (May be called just "gin" until 31 December 2024 – to phase out current products)

Compound gin shall -

- (a) be produced by flavouring a spirit with juniper berries, and other natural or nature-identical flavourings or extracts thereof;
- (b) have a discernible taste and aroma characteristic of juniper; and
- (c) have an alcohol content of at least 43 per cent.

Requirements for infused gin

Infused gin shall -

- (a) be produced by macerating juniper and other natural flavourings in a spirit;
- (b) have a predominant taste and aroma characteristic of juniper; and
- (c) have an alcohol content of at least 43 per cent.

Requirements for distilled gin (May be called London gin or London dry gin if the sugar content of the final product, calculated as reducing sugar, is not more than 0,1 g/l)

Distilled gin shall -

- (a) be produced by -
 - (i) the distillation of any fermented harmless vegetable article with or over juniper berries and other natural flavourings;
 - (ii) the redistillation of a spirit with or over juniper berries and other natural flavourings; or
 - (iii) the admixing of the distillates referred to in subparagraphs (i) and (ii);
- (b) have a predominant taste and aroma characteristic of juniper;
- (c) be clear with no colour; and
- (d) have an alcohol content of at least 43 per cent.

2. ALLOWED ADDITIVES (colourants listed at the end – only allowed for compound gin)

Bentonite

Caramel – only for compound gin to a maximum of 50 000 mg/l.

Carbon dioxide

Charcoal

Edible and consumable decorative flakes, glitter and dust for compound gin only
 Filtering aids of inert material
 Flavourings of plant origin, but not extracts or essences thereof – for infused and distilled gin – may not increase sugar content to more than 1 g/l for distilled gin and 15 g/l for infused gin.
 Flavourings of plant origin or extracts thereof – only for compound gin
 Flavourings that are nature-identical or extracts thereof – only for compound gin
 Gelatine
 Honey - only for compound gin and infused gin and, in the case of infused gin, may not increase the sugar content of the final product, calculated as reducing sugar, to more than 15 g/l.
 Potassium ferrocyanide – to remove heavy metals and only on application
 Silica Sol
 Sugar of plant origin - may not increase the sugar content of the final product, calculated as reducing sugar, to more than 15 g/l for infused gin and 1 g/l for distilled gin.
 Tannin – only for compound gin
 Water
 Wood – not allowed for distilled gin

Allura red AC C.I. 16035 – only for compound gin to a maximum of 100 mg/l
 Anatto extract C.I. 75120 - only for compound gin to a maximum of 100 mg/l
 Azorubine or Carmoisine C.I. 14720 - only for compound gin to a maximum of 100 mg/l
 Beetroot red or Betanin - only for compound gin to a maximum of 30 mg/l
 Brilliant blue FCF C.I. 42090 - only for compound gin to a maximum of 200 mg/l
 Carotenes – only for compound gin
 Chlorophyll C.I. 75810 - only for compound gin to a maximum of 30 mg/l
 Cochineal, Carminic acid or Carmine C.I. 75470 - only for compound gin to a maximum of 200 mg/l
 Curcumin C.I. 75300 - only for compound gin to a maximum of 200 mg/l
 Erythrosine BS C.I. 45430 - only for compound gin to a maximum of 200 mg/l
 Green S, acid brilliant green BS or lissamine green C.I. 44090 - only for compound gin to a maximum of 100 mg/l
 Lycopene C.I. 75125 - only for compound gin to a maximum of 200 mg/l
 Ponceau 4R or Cochineal red A C.I. 16255 - only for compound gin to a maximum of 200 mg/l
 Quinoline yellow C.I. 47005 - only for compound gin to a maximum of 100 mg/l
 Sunset yellow FCF or Orange yellow S C.I. 15985 - only for compound gin to a maximum of 200 mg/l

3. PERMISSIBLE ALTERNATIVE CLASS DESIGNATIONS

| | |
|---------------|--|
| Compound gin | Gin until 31 December 2024 |
| Distilled gin | Gin as from 1 January 2025; London gin or London dry gin if the sugar content of the final product, calculated as reducing sugar, is not more than 0,1 g/l |

Take into consideration that all the gin classes will comply with the "compound gin" definition and can be called "gin" until 31 December 2024. Thereafter only distilled gin can be called "gin" only.

4. AN ADDITIONAL LABELLING PROVISION

The word "gin" shall not be used on its own anywhere on a label unless it is used as or as part of the full class designation or full permissible alternative class designation concerned and the letters of such full class designation or full permissible alternative class designation are of the same colour, type, and size.

100 % AGAVE**1. DEFINITION****Requirements for 100 % agave**

100 % agave shall -

- (a) be distilled from fermented mash of agave hearts, also known as piñas, containing sugar obtained exclusively from such agave hearts; and
- (b) have an alcohol content of at least -
 - (i) 40 per cent in the case of aged 100 % agave and extra-aged 100 % agave as defined in item 13G of Table 10;
 - (ii) 38 per cent in the case of ultra-aged 100 % agave as defined in item 13F of Table 10; and
 - (iii) 43 per cent in all other cases.

PERMISSIBLE ALTERNATIVE CLASS DESIGNATIONS

| | |
|-------------|---|
| 100 % agave | <p>Silver or Blanco 100 % agave, which shall be clear with no colour.</p> <p>Gold, Joven or Oro 100 % agave, which shall have the customary golden hue, acquired by wood aging or the addition of allowed additives or blending with aged 100 % agave or extra-aged 100 % agave.</p> <p>Aged or Reposado 100 % agave, which shall be matured for at least 3 months in oak casks with a capacity of not more than 600 litres.</p> <p>Extra-aged or Añejo 100 % agave, which shall be matured for at least 12 months in oak casks with a capacity of not more than 600 litres.</p> <p>Ultra-aged or Extra Añejo 100 % agave, which shall be matured for at least 3 years in oak casks with a capacity of not more than 600 litres.</p> <p>Tequila, with or without "100 % agave" or the word "blue" or any of the above-mentioned descriptors, if the administering officer is satisfied that such use complies with the official Mexican standard for tequila.</p> <p>Mezcal, always with "100 % maguey" or "100 % agave", and with or without "craft" or "ancestral" or any of the above-mentioned descriptors, if the administering officer is satisfied that such use complies with the official Mexican standard for mezcal.</p> |
|-------------|---|

2. ALLOWED ADDITIVES

Bentonite

Caramel (excluding Silver/Blanco agave) - may not contain more than 50 000 mg/l.

Carbon dioxide

Charcoal – only for Silver/Blanco agave

Filtering aids of inert material

Flavourings of plant origin or extracts thereof (excluding Silver/Blanco agave) – may not increase the sugar content of the final product, calculated as reducing sugar, to more than 15 g/l.

Gelatine

Honey (excluding Silver/Blanco agave) - may not increase the sugar content of the final product, calculated as reducing sugar, to more than 15 g/l.

Potassium ferrocyanide – to remove heavy metals and only on application.

Silica Sol

Sugar of plant origin (excluding Silver/Blanco agave) - may not increase the sugar content of the final product, calculated as reducing sugar, to more than 15 g/l.

Tannin (excluding Silver/Blanco agave)

Wood (excluding Silver/Blanco agave)

3. RESTRICTED SUBSTANCES

RESTRICTED SUBSTANCES IN LIQUOR PRODUCTS

| Name of substance | Maximum extent to which substance may be contained (mg/l) |
|-------------------|---|
| 1 | 2 |
| Arsenic | 0,2 |
| Boron | 80,0, calculated as boracic acid |
| Bromine | 1,0 |
| Cadmium | 0,015 |
| Copper | 4,0 |
| Fluorine | 1,7 |
| Lead | 0,3, |
| Mercury | 0,05 |
| Methanol | See note 1 |
| Selenium | 1,0 |
| Tin | 250,0 |
| Zinc | 5,0 |

Notes:

Spirits other than husk spirit, premium husk spirit and an unspecified spirit referred to in regulation 23(d) shall contain no more than 2000 mg of methanol per litre of absolute alcohol.

4. AN ADDITIONAL LABELLING PROVISION

If 100 % agave is flavoured, the designation "100 % agave" shall only be used on any label if it is used in conjunction with and in letters of the same colour, type and size as the name or names of the flavouring or flavourings and the word "flavoured" or, if that is the case, "infused": Provided that the names of such flavourings may be substituted by a collective name for such flavourings.

ROSÉ FROM WHITE WINE AGED IN WOODEN CASKS, PREVIOUSLY USED TO AGE RED WINE**1 Definition**

| | | |
|--|----|---|
| 19a. Rosé wine from white wine aged in wooden casks, previously used to age red wine | 1. | The product shall have the colour that is distinctive of a rosé wine. |
| | 2. | The white wine shall be aged for at least 2 months in wooden casks, previously used to age red wine. |
| | 3. | The rosé colour of the product shall be obtained exclusively from the contact of the white wine with the red wine casks and no red wine may be added to the white wine concerned. |

2 Labelling

In the case of rosé wine from white wine aged in wooden casks, previously used to age red wine, the class designation shall be -

- (i) "rosé" with or without "wine" in conjunction with the expression "from red wine casks";
- (ii) "rosé" with or without "wine" in conjunction with the expression "from white wine aged in red wine casks";
- (iii) the name of the white wine grape variety concerned or the names of the white wine grape varieties concerned in conjunction with "rosé", with or without "wine", and the expression "from red wine casks";
- (iv) "rosé" with or without "wine" followed by the word "from" and the name of the white wine grape variety concerned or the names of the white wine grape varieties concerned and the expression "aged in red wine casks"; or
- (v) any one of the class designations set out in subparagraphs (i), (ii), (iii) or (iv) where "red wine" is replaced by the name of the red wine variety concerned, but only if such casks were previously used for red wine of that red wine grape variety only.

So, for example, the options will be:

- Rosé (wine) from red wine casks
- Rosé (wine) from white wine aged in red wine casks
- Sauvignon blanc rosé (wine) from red wine casks
- Sauvignon blanc/Chardonnay rosé (wine) from red wine casks
- Rosé (wine) from Sauvignon blanc aged in red wine casks
- Rosé (wine) from Sauvignon blanc/Chardonnay aged in red wine casks
- Rosé (wine) from Cabernet Sauvignon casks
- Rosé (wine) from white wine aged in Merlot casks
- Sauvignon blanc rosé (wine) from Merlot casks
- Sauvignon blanc/Chardonnay rosé (wine) from Merlot casks
- Rosé (wine) from Sauvignon blanc aged in Shiraz casks
- Rosé (wine) from Sauvignon blanc/Chardonnay aged in Tinta Barocca casks

TABLE 1
GRAPE CULTIVARS WHICH MAY BE USED FOR THE PRODUCTION OF WINE

| | | |
|--|--|---|
| Alicante Bouschet (Henri Bouschet) | Grasa de Cotnari | Pinotage |
| Alvarinho (Albariño) | Grenache (Rooi/Red Grenache; Grenache noir; Garnacha) | Pinot blanc (Weissburgunder) |
| Auxerrois | Grenache blanc (Wit/White Grenache) | Pinot gris (Pinot grigio; Gruaburgunder) |
| Barbarossa | Grenache gris | Pinot noir |
| Barbera | Grüner Veltliner | Piquepoul blanc |
| Barlinka | Harslevelü | Pontak (Pontac; Teinturier male) |
| Bastardo do Castelo | Irsai Olivier (Irsay Oliver) | Raisin blanc (Gros Vert) |
| Bastardo do Menudo | Kanaän (Belies; Canaän) | Riesling** (Weisser Riesling; Ryn Riesling; Rhine Riesling) |
| Beogradska Bela | Kerner | Roobernet |
| Beogradska Crna | Kristal | Roussanne |
| Bourboulenc | Malbec | Ruby Cabernet |
| Bukettraube | Marsanne | Sangiovese |
| Cabernet franc | Marselan | Sauvignon blanc (Blanc Fumé; Fumé blanc) |
| Cabernet Sauvignon | Merbein Seedless | Schönburger |
| Carignan (Carinena) | Merlot | Sémillon (Groendruif) |
| Carmenère | Meunier (Pinot Meunier) | Seyval blanc |
| Ceresa | Morio Muscat (Muscat; Moscato) | Shiraz (Syrah) |
| Chambourcin | Mourisco tinto | Souzão |
| Chardonnay | Mourvèdre (Mataro; Monastrell; Monastrel) | Sultana (Sultanina; Thompson's Seedless) |
| Chenel | Müller-Thurgau | Sylvaner |
| Chenin blanc (Steen) | Muscat d'Alexandrie (Hanepoot; Muscat; Moscato; Muscat of Alexandria) | Tannat |
| Cinsaut | Mliteuscat de Frontignan (Muskadel; Muscadel; Muscat; Muscat blanc; White Muscadel; Wit Muscadel; Muscat rouge; Red Muscadel; Rooi Muscadel; Moscato; Muscat blanc á Petit Grains)***) | Tempranillo (Tinta Roriz) |
| Cinsaut blanc | Muscat de Hambourg (Muscat; Moscato) | Therona |
| Cinsaut gris | Muscat Ottonel (Muscat; Moscato) | Tinta Amarela (Tinta Amarela; Trincadeira; Trincadeira Preta) |
| Clairette blanche | Nebbiolo | Tinta Barocca (Tinta das Baroccas) |
| Colombar (Colombard) | Nero d'Avola | Tinta Francisca |
| Colomino | Nouvelle | Touriga Franca |
| Cornifesto | Olasz | Touriga Nacional |
| Counoise | Palomino (Fransdruif; White French; Malvasia Rei; Listán blanc; Listón Blanco) | Ugni blanc (Trebbiano) |
| Crouchen (Riesling*; Cape Riesling; Kaapse Riesling) | Pedro (Valse) | Verdelho |
| Donzellinho do Castelo | Petit Verdot (Verdot) | Vermentino |
| Donzellinho do Gallego | | Vidal blanc |
| Durif (Petite Sirah; Petite Syrah) | | Villard blanc |
| Emerald Riesling | | Viognier |
| Erlihane | | Viura (Macabeo) |
| Ferdinand de Lesseps | | Weldra |
| Fernão Pires | | Zanthe Korinthe |
| Furmint | | Zinfandel (Primitivo) |
| Gamay noir | | |
| Gewürztraminer | | |
| Grachen | | |
| Graciano | | |

TABLE 1
VINE CULTIVARS TO WHICH SCHEME APPLIES

| | |
|--|--|
| Alicante Bouschet (Henri Bouschet) | Müller-Thurgau |
| Alvarinho (Albariño) | Muscat d' Alexandrie (Hanepoot; Muscat; Moscato; Muscat of Alexandria) |
| Auxerrois | Muscat de Frontignan (Muskadel; Muscadel; Muscat; Muscat blanc; White Muscadel; Wit Muskadel; Muscat Rouge; Red Muscadel; Rooi Muskadel; Moscato; Muscat blanc á Petit Grains ***) |
| Barbarossa | Muscat de Hambourg (Muscat; Moscato) |
| Barbera | Muscat Ottonel (Muscat; Moscato) |
| Bastardo do Castelo | Nebbiolo |
| Bastardo do Menudo | Nero d'Avola |
| Bourboulenc | Nouvelle |
| Bukettraube | Olasz |
| Cabernet franc | Palomino (White French; Fransdruif; Malvasia Rei; Listán blanc; Listón blanco) |
| Cabernet Sauvignon | Petit Verdot (Verdot) |
| Carignan (Carinena) | Pinotage |
| Carmenère | Pinot blanc (Weissburgunder) |
| Chardonnay | Pinot gris (Pinot grigio; Gruaburgunder) |
| Chenel | Pinot noir |
| Chenin blanc (Steen) | Piquepoul blanc |
| Cinsaut (Cinsault) | Pontak (Pontac; Teinturier male) |
| Cinsaut blanc | Riesling** (Weisser Riesling; Ryn Riesling; Rhine Riesling) |
| Clairette blanche | Roobernet |
| Colombar (Colombard) | Roussanne |
| Cornifesto | Ruby Cabernet |
| Counoise | Sangiovese |
| Crouchen (Riesling*; Cape Riesling; Kaapse Riesling) | Sauvignon blanc (Blanc Fumé; Fumé blanc) |
| Donzellinho do Castelo | Schönburger |
| Donzellinho do Gallego | Sémillon (Groendruif) |
| Durif (Petite Sirah; Petite Syrah) | Shiraz (Syrah) |
| Emerald Riesling | Souzào |
| Erlihane | Sultana (Sultanina; Thompson's Seedless) |
| Fernão Pires | Sylvaner |
| Furmint | Tannat |
| Gamay noir | Tempranillo (Tinta Roriz) |
| Gewürztraminer | Therona |
| Grachen | Tinta Amarella (Tinta Amarela; Trincadeira; Trincadeira Preta) |
| Graciano | Tinta Barocca (Tinta das Baroccas) |
| Grasa de Cotnari | Tinta Francisca |
| Grenache (Rooi/Red Grenache; Grenache noir; Garnacha) | Touriga Franca |
| Grenache blanc (White/Wit Grenache) | Touriga Nacional. |
| Grenache gris | Ugni blanc (Trebbiano) |
| Grüner Veltliner | Verdelho |
| Harslevelü | Vermentino |
| Irsai Oliver (Irsay Oliver) | Viognier |
| Kerner | Viura (Macabeo) |
| Kristal | Weisser Riesling (Rhine Riesling; Ryn Riesling) |
| Malbec | Zinfandel (Primitivo) |
| Marsanne | |
| Marselan | |
| Merlot | |
| Meunier (Pinot Meunier) | |
| Morio Muscat (Muscat; Moscato) | |
| Mourisco tinto | |
| Mourvèdre (Mataro; Monastrell; Monastrel) | |